

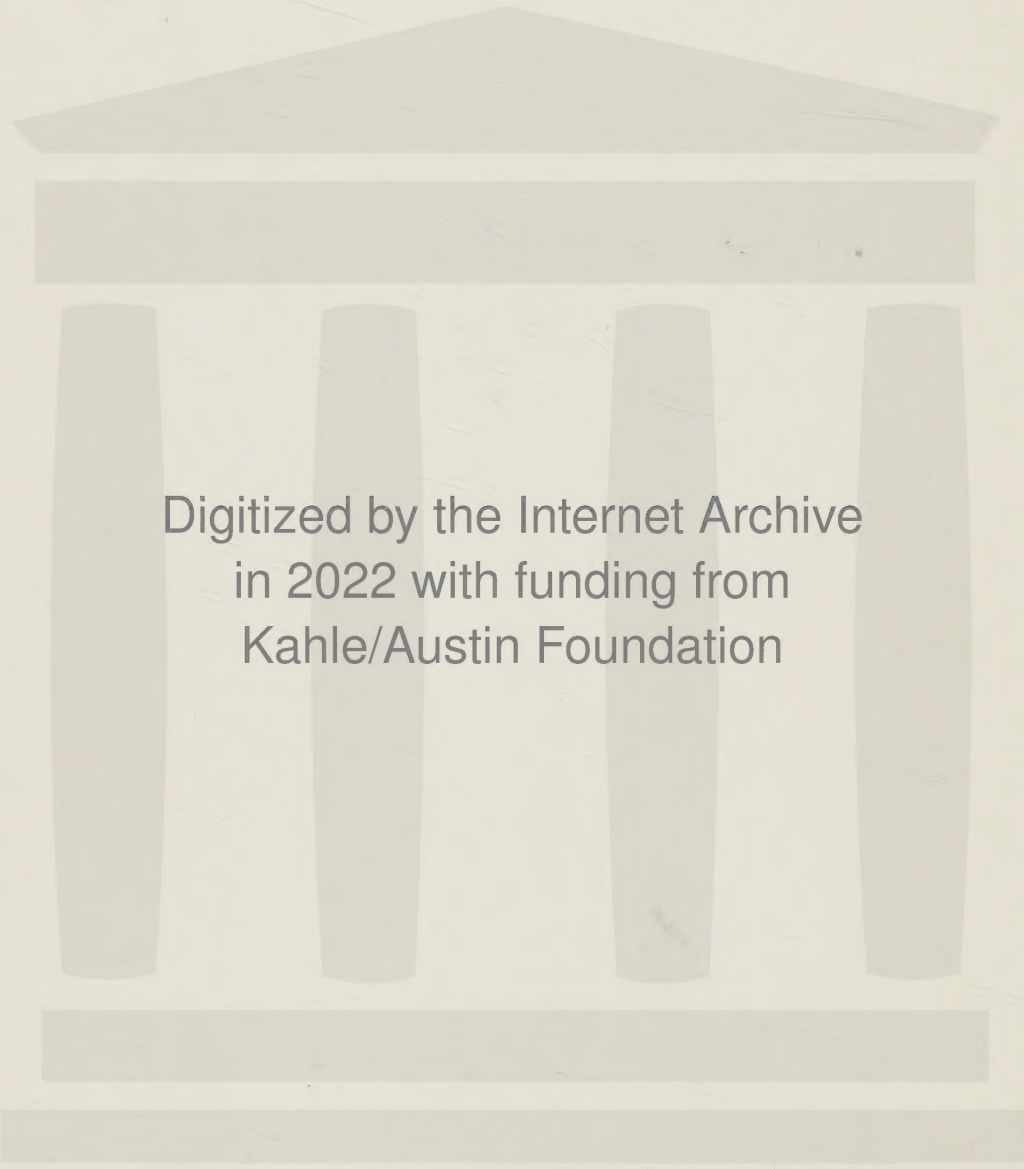
McCall's

HOME-BAKED

Breads



BAKING TIPS • YEAST BREADS • BATTER BREADS • DINNER ROLLS • SWEET
BREADS AND COFFEECAKES • SWEET ROLLS • TEA BREADS • POPOVERS •
BISCUITS • CORNBREAD • MUFFINS • PANCAKES AND WAFFLES • DOUGHNUTS



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HOME-BAKED

Breads



BY THE FOOD EDITORS OF McCALL'S

Designed by Margot L. Wolf

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YEAST BREADS

The fragrance of bread baking is so heavenly that we think it should be bottled and sprayed about! Better still, why not bake your own loaves? More and more cooks are doing it. There is something about baking her own that's deeply satisfying to a woman, and nothing makes a husband feel more flattered, more pampered.

Home-baked bread gives an emergency meal a planned-in-advance feeling. So while you're baking

a loaf for dinner, multiply the recipe, and make one or two loaves to freeze. Bread properly cooled, wrapped tightly in moisture-proof material, and stored in the freezer will keep its delicate moisture, remain free of mold, and retain its original fresh quality for several weeks. To thaw, place foil-wrapped bread in a 350F oven for 45 minutes. Serve it warm and thinly sliced, with curls of butter to melt in.

Tips for Bread Bakers

Flour: Our bread recipes were tested using sifted all-purpose flour...that means sifting the flour before measuring. We specify using unsifted flour when the flour may be measured directly from the bag without sifting.

Yeast: Yeast is available in two forms – active dry and compressed. The active dry yeast keeps well for several months, but should be used before the expiration date on the package. Keep it, in its package, on a cool shelf. Dissolve active dry yeast in warm water (105 to 115F). Water that is too hot will kill yeast. Water that is too cold will slow down yeast action considerably.

Compressed yeast is more perishable. It will keep 1 to 2 weeks in the refrigerator. Dissolve compressed yeast by crumbling it into lukewarm (95F) water.

Yeast is a living plant that needs warmth to grow, so the water or milk in which you dissolve it must be warm; so must the bowl in which the dough is mixed.

In growing, yeast forms the gas that makes your bread light. Unlike baking powder, its action is continuous; so the flour mixture needs a framework capable of holding the gas over a period of time. This framework is provided by the gluten in the flour.

Stirring or beating or kneading flour and liquid develops the gluten, and the gluten traps the leavening gas, so the bread rises.

Kneaded breads: When all the ingredients have been combined, most recipes suggest kneading the dough. This is simply mixing and blending by hand a dough that is too stiff to mix with a spoon.

Doughs that are kneaded contain more flour than those that are not, and the gluten framework is strong enough to hold the gas in tiny pockets, so the resulting bread is fine and evenly textured, with a smoothly rounded top.

Kneading: Turn out dough onto lightly floured board or pastry cloth. With floured hands, pick up dough. Fold dough over toward you, then push it down and away from you, with heel of hand. Give dough a quarter turn; repeat kneading, developing a rocking rhythm. Continue kneading and turning 10 minutes, until dough is smooth and elastic and blisters appear on surface.

Rising: The room in which the dough rises must be warm. The ideal temperature is 85F. Cover the dough with a towel, and keep it away from drafts. If your room is chilly, place the dough in an unlighted oven, with a large pan of hot water on the rack below the bowl, to hasten rising.


Crust: If bread is baked in a loaf pan, there will be a break between the sides and the top crust, and both sides of the bread will have a uniform, well-shaped appearance.

For a tender, soft crust, brush it with shortening after you take it from the oven, and cover it with a towel. For a crisp crust, omit the shortening, and let the bread cool without covering it. For a highly glazed crust, varnish the loaf, before baking, with an egg yolk beaten into a tablespoon of water; use a pastry brush to apply it.





From left to right: McCall's Basic White Bread, recipe on page 6; Swiss Egg Bread, recipe on page 7; Whole-Wheat Bread, recipe on page 7; Caraway Rye Bread, recipe on page 8.



kneaded

YEAST BREADS

If special friends drop in unexpectedly and you invite them to stay for dinner, if you want an any-time treat for children, nothing's as good as fresh home-baked bread with homemade jam. It's good for them, too, for bread made of enriched flour, with the nutrients like riboflavin, niacin, thiamine, and iron added, is a valuable and economical protein food – truly the staff of life.

McCALL'S BASIC WHITE BREAD (pictured on page 4)

2 cups milk	6½ to 7 cups sifted all-purpose flour
3 tablespoons sugar	2 tablespoons butter or margarine, melted
1 tablespoon salt	¼ cup warm water (105 to 115F)
¼ cup butter or margarine	
2 pkg active dry yeast	

1. In small saucepan, heat milk just until bubbles form around edge of pan (*photo a*). Remove from heat. Add sugar, salt, and ¼ cup butter, stirring until butter is melted. Let cool to lukewarm (a drop sprinkled on wrist will not feel warm).

2. If possible, check temperature of the warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.

3. Add half the flour; beat with wooden spoon until smooth – about 2 minutes. Gradually add remaining flour, mixing in flour with hand until dough is stiff enough to leave side of bowl (*photo b*).

4. Turn out dough onto lightly floured board. Cover with the bowl; let rest 10 minutes. Knead by folding dough toward you, then pushing down and away from you, with heel of hand (*photo c*). Give dough a quarter turn; repeat kneading, developing a rocking rhythm. Continue kneading and turning 10 minutes, or until dough is smooth and elastic and blisters appear on surface.

5. Place in lightly greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, about 1 hour, or until double in bulk. When two fingers poked into dough leave indentations, rising is sufficient (*photo d*). Punch down dough with fist; turn out onto lightly floured pastry cloth. Divide in half; shape each half into smooth ball. Cover with towel; let rest 10

minutes. Shape each portion into loaf, and place in pan, according to the shaping directions below.

6. Brush top of each loaf with 1 tablespoon melted butter. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk, or until sides of dough reach tops of pans – about 1 hour.

7. Meanwhile, preheat oven to 400F.

8. Bake loaves 40 to 50 minutes – tops should be well browned and sound hollow when rapped with knuckle. Remove from pans immediately; cool well on wire rack, away from drafts.

MAKES 2 LOAVES

Note: If a lighter-color crust is desired, cover top of loaves with brown paper or foil after bread has baked 25 minutes.

To Shape loaf:

1. On lightly floured pastry cloth, stretch or roll dough until it is about 27 inches long (3 times as long as pan in which it will be baked) (*photo e*).

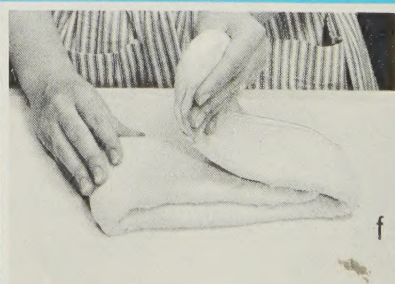
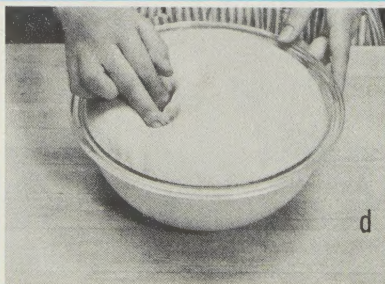
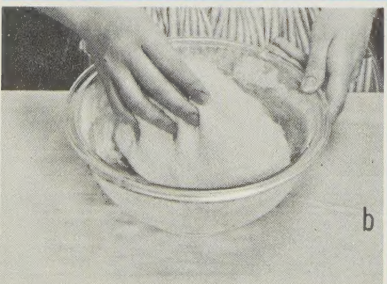
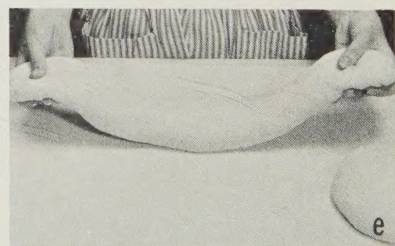
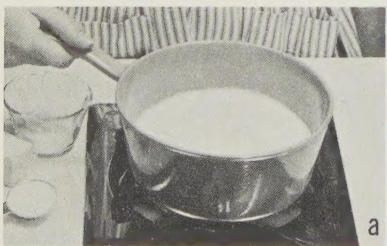
2. Fold dough into thirds (*photo f*), pressing or rolling, to break any air pockets, until dough is a 7-inch square.

3. Fold dough into thirds, from opposite direction forming a loaf shape, pressing with fingers to break any air pockets (*photo g*).

4. Seal edge and ends of loaf by pinching together (*photo h*). Roll under palm of hand, to smooth shape of loaf.

5. Place, seam side down, in lightly greased 9-by-5-by-3-inch pan (*photo i*).

6. Brush top of loaf with melted butter. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour. When a finger poked into dough leaves an indentation, rising is sufficient (*photo j*). Sides of dough should reach top of pan.

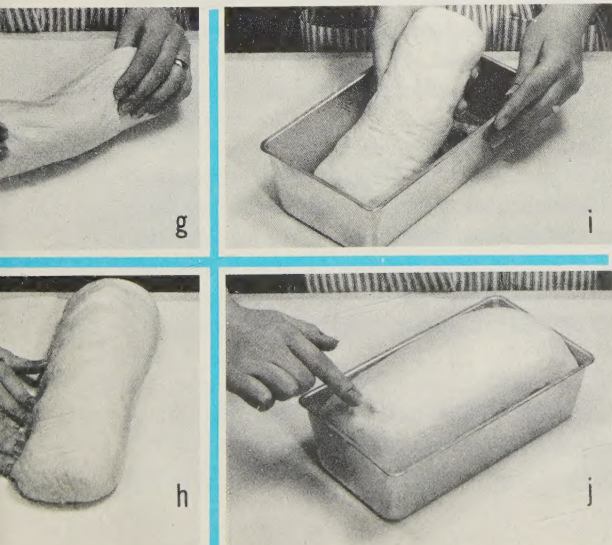


SWISS EGG BREAD (pictured on page 4)

1. Prepare McCall's Basic White Bread. Add 2 eggs, slightly beaten, to milk-yeast mixture before adding flour. Proceed as directed, increasing flour to 7 or 7¼ cups.
2. After dough has risen and been punched down, turn out on lightly floured pastry cloth. Shape into 2 braids or round loaves, or one of each, as below.
3. To shape braids: Divide dough in half. Cut one half into 6 parts. With palms of hands, roll each sixth on floured pastry cloth, to make a 12-inch strip.
4. Braid 3 strips together; place on greased cookie sheet. Braid other 3 strips. Place directly on top of first braid. Press ends together, to seal. Repeat with other half of dough.
5. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour. Brush with Egg-Yolk Glaze, below.
6. To shape round loaves: Divide dough in half. With hands, shape each half into a smooth ball, tucking edges under. Place on greased cookie sheet or in greased 9-inch round cake pans.
7. Cover with towel; let rise in warm place (85F) free from drafts, until double in bulk – about 1 hour. Brush tops with Egg-Yolk Glaze, below. Sprinkle each loaf with 1 tablespoon sesame seed, if desired.
8. Meanwhile, preheat oven to 400F.
9. Bake braids or loaves 40 minutes, or until deep-golden. Remove from pans to wire rack; cool thoroughly.

MAKES 2 BRAIDS OR ROUND LOAVES

Egg-Yolk Glaze: In small bowl, using fork or small whip, beat 1 egg yolk with 1 tablespoon water.
MAKES ENOUGH FOR 2 LOAVES



WHOLE-WHEAT BREAD (pictured on page 5)

2 cups milk	2 pkg active dry yeast
½ cup light-brown sugar, packed	7 cups unsifted whole- wheat flour
1 tablespoon salt	1¼ cups unsifted all- purpose flour
¼ cup butter or regular margarine	3 tablespoons butter or margarine, melted
1 cup warm water (105 to 115F)	

1. In small saucepan, heat milk until bubbles form around edge of pan; remove from heat. Add sugar, salt, and ¼ cup butter; stir until butter melts; cool to lukewarm.
2. If possible, check temperature of water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.
3. Add 4 cups whole-wheat flour; beat vigorously with wooden spoon until smooth. Gradually add remaining whole-wheat flour and the all-purpose flour, mixing in last of it with hand until dough is stiff enough to leave side of bowl.
4. Turn out dough onto lightly floured pastry cloth or board. Knead until dough is smooth and elastic – about 10 minutes.
5. Place in lightly greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.
6. Turn out dough onto lightly floured pastry cloth or board. Divide in half. Let rest, covered, 10 minutes. Roll out one half into a 16-by-8-inch rectangle; roll up, starting at one end. Press ends even; pinch to seal; tuck under loaf.
7. Place, seam side down, in greased 9-by-5-by-3-inch loaf pan. Brush surface lightly with some of the melted butter. Repeat with other half of dough.
8. Let loaves rise in warm place, free from drafts, until sides come to top of pans and tops are rounded – about 1 hour.
9. Place oven rack in middle of oven. Preheat oven to 400F.
10. Bake 35 to 40 minutes, or until crust is deep golden-brown and loaves sound hollow when tapped. (If crust seems too brown after 35 minutes of baking, cover with foil or brown paper.)
11. Turn out of pans onto wire racks; brush tops with remaining melted butter. Serve slightly warm, or let cool completely.

MAKES 2 LOAVES

CARAWAY RYE BREAD (pictured on page 5)

2 cups warm water (105 to 115F)	3 cups unsifted rye flour
2 pkg active dry yeast	3 cups unsifted all- purpose flour
1 tablespoon salt	Cornmeal
1/4 cup dark molasses	1 egg white, slightly beaten
2 tablespoons butter or margarine, softened	Caraway seed or coarse salt
1 to 2 tablespoons caraway seed, to taste	

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved.
 2. Add salt, molasses, butter, caraway seed, rye flour and 1½ cups all-purpose flour; beat with wooden spoon until smooth – 2 minutes.
 3. Gradually add rest of all-purpose flour; mix in with hand until dough leaves side of bowl.
 4. Turn dough onto lightly floured board. Dough will be stiff. Knead until smooth – about 10 minutes.
 5. Place in lightly greased large bowl; turn to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, till double in bulk – 1 hour.
 6. Grease large cookie sheet; sprinkle with cornmeal.
 7. Punch down dough. Turn out onto floured pastry cloth. Divide in half.
 8. Make oval loaves: Shape each half into a ball. Roll each into a 10-inch loaf, tapering ends. Place 3 inches apart on cookie sheet. With sharp knife, cut 5 slashes across each loaf.
 9. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 60 minutes.
 10. Preheat oven to 375F.
 11. Bake bread 40 to 50 minutes, or until loaf sounds hollow when rapped with knuckle. Remove to wire rack. Brush tops of loaves with egg white; sprinkle with caraway seed; cool.
- MAKES 2 LOAVES

CRUSTY VIENNA LOAF

1 cup milk	1 pkg active dry yeast
2 tablespoons sugar	6 cups sifted all-purpose flour
2 teaspoons salt	1 egg white, slightly beaten
2 tablespoons butter or regular margarine	2 tablespoons sesame or poppy seed
1 cup warm water (105 to 115F)	

1. In small saucepan, heat milk just until bubbles form around edge of pan; remove from heat.
2. Add sugar, salt, and butter, stirring until butter is melted. Let cool to lukewarm.

3. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved.
 4. Stir in milk mixture. Add 3 cups flour; beat, with wooden spoon, until smooth – about 2 minutes.
 5. Gradually add remaining flour; mix in last of it with hand until dough leaves side of bowl.
 6. Turn dough onto lightly floured board. Knead until smooth and elastic – about 10 minutes.
 7. Place in lightly greased large bowl; turn dough over to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.
 8. Grease a large cookie sheet.
 9. Punch down dough; turn onto lightly floured pastry cloth. Divide in half. With palms, roll each into a 12-inch loaf, tapering ends.
 10. Place, 4 inches apart, on prepared cookie sheet. With scissors, make 5 diagonal slashes across each loaf. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 45 minutes.
 11. Meanwhile, preheat oven to 400F. Brush tops of loaves with egg white; bake 40 minutes. Brush again with egg white; sprinkle with sesame seed; bake 10 minutes. Remove loaves to wire rack; cool.
- MAKES 2 LOAVES



VIENNA DINNER ROLLS

1. Prepare Crusty Vienna Loaf recipe.
 2. After first rising, turn dough onto lightly floured pastry cloth. Divide in half; let rest 10 minutes.
 3. Lightly grease large cookie sheets; sprinkle with cornmeal.
 4. Divide each half of dough into 12 parts. With palms, roll each into a 4-inch roll, tapering ends.
 5. Place, 2 inches apart, on prepared cookie sheets. With sharp knife, cut a length-wise gash along each roll. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 40 minutes.
 6. Meanwhile, preheat oven to 425F.
 7. Brush top of rolls with 1 egg white slightly beaten with 1 tablespoon water. Sprinkle with sesame, poppy, or caraway seed; bake 20 to 25 minutes. Remove rolls to wire rack; cool. May be served warm.
- MAKES 24 ROLLS

CONTINENTAL DINNER ROLLS

1. Prepare Crusty Vienna Loaf recipe.
2. Divide dough into 24 parts, as in Vienna Dinner

Rolls. Shape each part into smooth ball; place, edges under, 2 inches apart, on 2 greased cookie sheets.

3. With scissors, cut a cross, $\frac{1}{4}$ inch deep, on top of each roll. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 40 minutes.

4. Meanwhile, preheat oven to 425F.

5. Brush tops of rolls with 1 egg white slightly beaten with 1 tablespoon water; bake 20 to 25 minutes. Remove rolls to wire rack; cool. May be served warm.

MAKES 24 ROLLS

SWEDISH LIMPA BREAD

2½ cups warm water (105 to 115F)	2 tablespoons grated orange peel
2 pkg active dry yeast	1 teaspoon anise seed
1 tablespoon salt	4 cups unsifted rye flour
¼ cup light or dark molasses	4½ cups unsifted all- purpose flour
½ cup light-brown sugar, packed	Cornmeal
¼ cup soft butter or regular margarine	2 tablespoons butter or regular margarine, melted

1. If possible, check temperature of water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved.

2. Add salt, molasses, brown sugar, $\frac{1}{4}$ cup butter, the orange peel, anise seed, and rye flour. With wooden spoon, beat vigorously until smooth.

3. Gradually add all-purpose flour; mix in with hand until dough leaves side of bowl. Dough will be stiff.

4. Turn out dough onto lightly floured pastry cloth or board. (Use all-purpose flour for pastry cloth or board.) Knead until smooth and elastic – about 10 minutes.

5. Place in lightly greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ hours.

6. Grease a large cookie sheet; sprinkle sheet lightly with cornmeal.

7. Punch down dough. Turn out onto lightly floured pastry cloth or board. Divide in half.

8. Shape each half into a smooth ball, 6 inches in diameter; tuck edges under. Place on opposite ends of cookie sheet. (To make oval loaf, shape into a loaf 8 inches long, tapering ends.) With sharp knife, cut 3 diagonal slashes on top of loaf – about $\frac{1}{4}$ inch deep.

9. Cover with towel; let rise in warm place, free from drafts, until double in bulk – 1 to 1½ hours.

10. Preheat oven to 375F. Bake on middle shelf of oven 30 to 35 minutes; cover with foil or brown

paper the last 10 minutes. Remove to rack; brush with melted butter. Serve slightly warm, or let cool completely.

MAKES 2 LOAVES



GOLDEN ONION BREAD (pictured on pages 26-27)

1 cup milk	Topping
2 tablespoons sugar	2 medium onions
1 teaspoon salt	2 tablespoons butter or margarine
¼ cup butter or margarine	1 egg yolk, slightly beaten
¼ cup warm water (105 to 115F)	¼ cup sour cream
1 pkg active dry yeast	½ teaspoon salt
3½ cups unsifted all- purpose flour	

1. In small saucepan, heat milk just until bubbles form around edge of pan; remove from heat. Add sugar, 1 teaspoon salt and $\frac{1}{4}$ cup butter; stir until butter is melted; let cool to lukewarm.

2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl; stir until dissolved.

3. Stir in milk mixture.

4. Add 2½ cups flour; with electric mixer at medium speed, beat until smooth – about 2 minutes. Add remaining flour; beat until smooth.

5. Cover with damp towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.

6. Meanwhile, lightly grease a 9-inch round layer-cake pan.

7. **Make Topping.** Peel onions, and slice very thin. In hot butter in small skillet, sauté onion until tender – about 10 minutes. Cool.

8. In small bowl, combine egg yolk, sour cream and salt; stir until well mixed.

9. Turn out dough onto well-floured pastry cloth; roll over to coat with flour. Knead about ten times, or until smooth.

10. With hands, shape into a 9-inch round. Place in prepared pan. Spread sautéed onion on top, 1 inch from edge; then spread with sour-cream mixture.

11. Let rise, uncovered, in warm place (85F), free from drafts, until double in bulk – about 45 minutes.

12. Meanwhile, preheat oven to 375F.

13. Bake 30 to 35 minutes, or until golden-brown. Remove to rack; let stand 5 minutes before taking out of the pan. Brush side, if desired, with egg yolk mixed with 1 tablespoon water. To serve, cut into wedges.

MAKES 10 TO 12 SERVINGS

SPIRAL HERB BREAD (pictured on pages 26-27)

1½ cups milk	1 cup finely chopped
¼ cup sugar	scallions or chives
2 teaspoons salt	2 tablespoons butter or
½ cup butter or regular	margarine
margarine	¾ teaspoon salt
½ cup warm water (105 to	⅛ teaspoon black
115F)	pepper
2 pkg active dry yeast	Dash Tabasco
3 eggs	1 egg, slightly beaten
7½ cups unsifted all-	¼ cup butter or
purpose flour	margarine, melted

Filling

2 cups finely chopped
parsley

1. In small saucepan, heat milk until bubbles form around edge of pan; remove from heat. Add sugar, 2 teaspoons salt and ½ cup butter; stir until butter melts; cool to lukewarm.

2. If possible, check temperature of water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.

3. Add 3 eggs and 4 cups flour; beat vigorously with wooden spoon until smooth – about 2 minutes.

4. Gradually add remaining flour; mix in last of it with hand until dough is stiff enough to leave side of bowl.

5. Turn out dough onto lightly floured pastry cloth or board. Knead until smooth and elastic – 10 minutes.

6. Place in lightly greased large bowl; turn dough over to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ hours.

7. **Make Filling.** In small saucepan, combine parsley, scallion and butter. Sauté over medium heat, stirring constantly, until mixture is soft but not browned – about 2 minutes. Remove from heat; cool 5 minutes. Add salt, pepper and Tabasco. Reserve 2 tablespoons egg; add remaining egg to parsley mixture.

8. Turn dough out onto lightly floured pastry cloth or board. Divide in half. Roll out one half into 16-by-8-inch rectangle. Brush with 1 tablespoon reserved egg; spread with ⅔ cup herb mixture.

9. Starting at narrow end, roll up jelly-roll fashion. Pinch edges and ends together to seal. Tuck ends under to give a smooth shape.

10. Place, seam side down, in greased 9-by-5-by-2¾-inch loaf pan. Brush surface lightly with 1 tablespoon melted butter. Cover with towel. Repeat with other half of dough.

11. Let rise in warm place, free from drafts, until sides come to top of pan and tops are rounded – about 1 hour.

12. Place oven rack in middle of oven. Preheat oven to 375F.

13. Brush loaves with remaining melted butter. Bake 35 to 40 minutes – tops should be well browned. (If crust seems too brown after 25 minutes of baking, cover with foil or brown paper.) Baked loaf should sound hollow when tapped with knuckle.

14. Remove from pan immediately; cool completely on wire rack, away from drafts.

MAKES 2 LOAVES



FRENCH-BREAD SPIRAL (pictured on pages 26-27)

2 cups warm water (105 to 115F)	5½ to 6 cups unsifted all-purpose flour
1 pkg active dry yeast	Cornmeal
1 tablespoon salt	Sesame seed
2 teaspoons sugar	
1 tablespoon butter or regular margarine, softened	

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved.

2. Add salt, sugar, butter and 2 cups flour; with wooden spoon, beat until smooth – about 2 minutes.

3. Gradually add remaining flour; mix in last of it with hand until dough leaves side of bowl.

4. Turn dough onto lightly floured board. Knead until it is smooth and elastic – about 10 minutes. Dough will be stiff.

5. Place in lightly greased large bowl; turn dough over to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ hours.

6. Lightly grease a large cookie sheet. Sprinkle with cornmeal.

7. Punch down dough; turn onto lightly floured pastry cloth. Divide dough in half.

8. With palms of hands, roll each into a 36-inch-long rope. Shape into two spiral loaves, each about 10 inches long.

9. Place on prepared cookie sheet. Brush with cold water.

10. Let rise, uncovered, in warm place (85F), free from drafts, until double in bulk – about 1½ hours. Brush top with water. Sprinkle with sesame seed.

11. Meanwhile, preheat oven to 400F.

12. Place shallow pan of water on oven bottom. Bake loaves 40 to 50 minutes, brushing with water every 20 minutes. Remove loaves to wire rack; cool.

MAKES 2 LOAVES

ITALIAN WHOLE-WHEAT BREAD

(pictured on pages 26-27)

2 cups warm water (105 to 115F)	2½ cups unsifted all-purpose flour
2 pkg active dry yeast	4 cups unsifted coarse whole-wheat flour
3 tablespoons sugar	Cornmeal
1 tablespoon salt	1 egg white
2 tablespoons butter, softened	2 tablespoons water

1. If possible, check temperature of water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved.
 2. Add sugar, salt, butter and all-purpose flour. With wooden spoon, beat until smooth – about 2 minutes.
 3. Gradually add whole-wheat flour; mix in last of it with hand until dough leaves side of bowl. This is a very stiff dough. Knead until it is smooth and elastic – 15 minutes.
 4. Place in lightly greased large bowl; turn dough over to bring up greased side. Cover with damp towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ hours.
 5. Lightly grease a large cookie sheet. Sprinkle with cornmeal.
 6. Punch down dough; turn out onto lightly floured pastry cloth or board. Divide in half.
 7. To make round loaf: With palms of hands, roll on lightly floured pastry cloth to make a 30-inch strip.
 8. Twist the two strips together; pinch ends together.
 9. On prepared cookie sheet, form the twist into a ring (the center should be 6 inches in diameter).
 10. Brush surface of dough with egg white that has been slightly beaten with 2 tablespoons water.
 11. Let rise, uncovered, in warm place, free from drafts, until double in bulk – 1½ hours.
 12. Meanwhile, preheat oven to 375F. Place shallow pan of water on bottom of oven. With sharp knife, gently cut slashes on top of loaf lengthwise, ¼ inch deep. Place loaf on middle shelf of oven. Bake 35 to 40 minutes, brushing with more egg-white mixture after 20 minutes of baking.
 13. Remove to wire rack to cool. Makes 1 round loaf.
 14. Or make oval loaf: With palms of hands, on lightly floured surface, roll dough into a 14-inch loaf, tapering ends. Brush with egg white slightly beaten with 2 tablespoons water.
 15. Let rise, and bake 40 to 45 minutes, as directed above. Before baking cut a slash on center of loaf.
- MAKES 1 LOAF

SWISS LOAVES

(Poppy-Seed Braid and Sesame Round)
(pictured on pages 26-27)

1½ cups milk	7 cups unsifted all-purpose flour
3 tablespoons sugar	2 tablespoons butter or margarine, melted
1 tablespoon salt	1 egg yolk
¼ cup butter or margarine	2 tablespoons water
½ cup warm water (105 to 115F)	1 tablespoon sesame or poppy seed
2 pkg active dry yeast	
2 eggs	

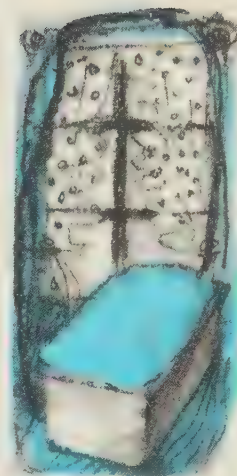
1. In small saucepan, heat milk just until bubbles form around edge of pan. Remove from heat. Add sugar, salt and ¼ cup butter, stirring until butter is melted. Cool to lukewarm.
 2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.
 3. Add eggs and half of flour; beat with wooden spoon until smooth – about 2 minutes. Gradually add remaining flour, mixing in flour with hand until dough is stiff enough to leave side of bowl.
 4. Turn out dough onto lightly floured pastry cloth or board. Knead dough until it is smooth and elastic – about 10 minutes.
 5. Place in lightly greased large bowl; turn dough over to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, about 1 hour, or until double in bulk.
 6. Turn out dough onto lightly floured pastry cloth or board. Divide in half. To make braid: Divide one half into three equal parts. Using palms of hands, roll each part into a 14-inch-long strip. Braid three strips; pinch ends together. Place braid on greased large cookie sheet. Brush with 1 tablespoon melted butter. Cover with dish towel.
 7. To shape round loaf: With hands, shape remaining half into a smooth ball, tucking edges under. Place in a greased 9-inch round cake pan. Cover with dish towel. Before baking, using scissors, cut slashes 1 inch apart, around edge.
 8. Let rise in warm place, free from drafts, until double in bulk – about 50 to 60 minutes.
 9. Place oven rack in middle of oven. Preheat oven to 400F.
 10. Brush surface of each loaf with egg yolk mixed with 2 tablespoons water. Sprinkle with sesame or poppy seed.
 11. Bake 35 to 40 minutes, or until a rich golden-brown. (If crust seems too brown after 25 minutes of baking, cover with foil or brown paper.) Remove to wire rack to cool. Serve warm or cold.
- MAKES 2 LOAVES



Batter Breads

The newest and probably the easiest and quickest yeast breads to make are batter breads. Instead of being kneaded, the batters are beaten. The ingredients and mixing methods are similar to those of standard yeast bread, but the amount of liquid is higher in proportion to the amount of flour. This produces a dough that is relatively soft – soft enough, in fact, to beat with a spoon or an electric mixer.

Batter breads have a more open, lacy texture, and the top and break will be more uneven. In color, aroma, flavor, and all-around goodness, they are comparable to kneaded breads. However, they do not keep as well and are best when freshly baked.



VIRGINIA SALLY LUNN

1 cup milk	1 pkg active dry yeast
1/4 cup sugar	3 eggs
1 teaspoon salt	4 cups unsifted all-purpose flour
1/2 cup butter or regular margarine	
1/2 cup warm water (105 to 115F)	

1. In small saucepan, heat milk until bubbles form around edge of pan; remove from heat.
2. Add sugar, salt and butter; stir until butter is melted; let cool to lukewarm.
3. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl of electric mixer; stir to dissolve.
4. Add milk mixture, eggs and all of flour; at medium speed, beat until smooth – 2 minutes.
5. Cover bowl with waxed paper and towel; let rise in warm place (85F), free from drafts, until double in bulk and bubbly – about 1 hour.
6. Grease well a 3-quart decorative mold or 10-inch angel-food pan.
7. With wooden spoon, beat batter vigorously 1/2 minute. Pour batter evenly into prepared pan. Cover with towel; let rise in warm place (85F), free from drafts, to within 1 inch of top of pan – about 45 minutes.
8. Meanwhile, preheat oven to 375F.
9. Bake 40 to 45 minutes, or until golden-brown. Remove hot, slicing with separated knife.

MAKES 1 LOAF

HONEY-WHOLE-WHEAT CASSEROLE BREAD

1 cup milk	3 eggs, slightly beaten
3/4 cup shortening	4 1/2 cups unsifted all-purpose flour
1/2 cup honey	1 1/2 cups whole-wheat flour
2 teaspoons salt	1 teaspoon soft butter or margarine
3/4 cup warm water (105 to 115F)	
2 pkg active dry yeast	

1. In small saucepan, heat milk until bubbles form around edge of pan; remove from heat. Add shortening, honey and salt, stirring until shortening is melted. Cool to lukewarm.
2. If possible, check warm water with thermometer. Sprinkle yeast over water in large bowl; stir until yeast is dissolved. Stir in milk mixture and eggs.
3. Combine all-purpose and whole wheat flours. Add 4 cups flour mixture to yeast mixture. With electric mixer at low speed, beat until blended; beat at medium speed until smooth – about 2 minutes. With wooden spoon, gradually beat in remaining flour mixture. Then beat, stretching dough, 20 to 30 times.
4. Cover with waxed paper and towel. Let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.
5. Lightly grease a 2 1/2- or 3-quart casserole. Punch down dough, and beat with spoon until smooth – 30 seconds. Turn into casserole; cover; let rise until double in bulk – 20 to 30 minutes.
6. Preheat oven to 375F.
7. With a sharp knife, cut a 4-inch cross, 1/2 inch deep, in top of dough.
8. Bake 45 to 50 minutes, or until bread is nicely browned and sounds hollow when rapped with knuckle.
9. Remove to wire rack. Rub butter over top of bread. Serve warm.

MAKES 1 ROUND LOAF

Dinner Rolls

Roll call! Response to fresh, home-baked rolls is immediate, we've noticed: eyes brighten, heads are raised, and noses sniff the air with blissful expectancy, while the little rolls are busy achieving a golden perfection in the oven. Take them to the table, wrapped in a white napkin; watch your guests help themselves, roll after irresistible roll. Nothing makes a company meal (or a family meal, for that matter) more special.

REFRIGERATOR ROLLS

1 3/4 cups warm water (105 to 115F)	1/4 cup regular butter or margarine, softened
2 pkg active dry yeast	6 cups sifted all-purpose flour
1/2 cup granulated sugar	1 tablespoon butter or margarine, melted
1 tablespoon salt	
1 egg, unbeaten	

1. Pour warm water into large bowl of electric mixer (first rinsed well in hot water). If possible, check

temperature with thermometer (*photo a*). The water should be warm, not hot, on underpart of wrist. Sprinkle yeast over water; add sugar and salt; stir to dissolve completely.

2. Add egg, soft butter, and 3 cups flour. With wooden spoon or electric mixer at medium speed, beat very hard 2 minutes, or until smooth (*photo b*). Gradually add 1 cup flour, beating hard after each addition. Using hands, work remaining 2 cups flour into dough. Continue working dough, with hands, until smooth and elastic.

3. Brush top of dough with melted butter; cover with a double thickness of plastic wrap or a damp towel (*photo c*). Let dough rise in refrigerator at least 2 hours, or until double in bulk.

4. Punch down dough (*photo d*), and refrigerate. Store in refrigerator 1 to 3 days, punching it down once a day. Shape as desired and bake (see pages 14-15).

MAKES ENOUGH DOUGH FOR 30 TO 36 ROLLS



FIGURE EIGHTS

1. Remove a third of dough from refrigerator.
2. On lightly floured surface, with palms, roll into a 12-inch rope. Divide into 12 pieces.
3. Roll each piece into an 8-inch strip. Pinch the two ends together; twist once, to form an "8."
4. Place, 2 inches apart, on greased cookie sheet. Cover with towel.
5. Let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.
6. Meanwhile, preheat oven to 400F. Brush rolls lightly with melted butter or margarine.
7. Bake 12 to 15 minutes, or until golden-brown. Serve hot.

MAKES 12



SNAILS

1. Remove a third of dough from refrigerator.
2. On lightly floured surface, with palms, roll into a 12-inch rope. Divide into 12 pieces.
3. Roll each piece into a 6-inch strip.
4. Press one end of strip on greased cookie sheet; wind strip around and around; tuck other end underneath. Cover with towel.
5. Let rise and bake as for Figure Eights.

MAKES 12

PARKERHOUSE ROLLS

1. Remove a third of dough from refrigerator.
2. On lightly floured surface, roll $\frac{3}{8}$ inch thick. Cut with $2\frac{1}{2}$ -inch biscuit cutter.
3. With dull edge of knife, press a crease just off center of each round. Brush lightly with melted butter or margarine. Fold over, so that larger part overlaps; press folded edge.
4. Place, 1 inch apart, on lightly greased cookie sheet. Cover with towel.
5. Let rise and bake as for Figure Eights.

MAKES 12

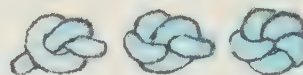


BOWKNOTS

1. Remove a third of dough from refrigerator.
2. On lightly floured surface, with palms, roll dough into a 12-inch rope. Divide into 12 pieces.

3. Roll each piece into an 8-inch strip; pull slightly. Tie each length loosely into a knot.
4. Place, 2 inches apart, on a greased cookie sheet; press ends on cookie sheet. Cover with towel.
5. Let rise and bake as for Figure Eights.

MAKES 12

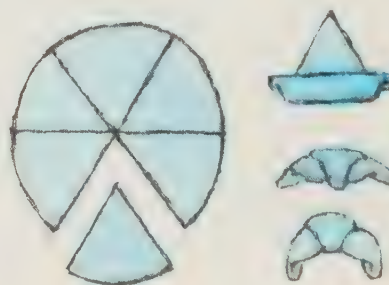


Rosettes: Follow directions for shaping Bowknots. Then bring one end up and through center of knot; bring other end over the side and under.

BUTTERHORNS

1. Remove a third of dough from refrigerator.
2. On lightly floured surface, divide dough in half. Roll each half into an 8-inch circle.
3. Brush each with 1 tablespoon melted butter or margarine. Cut each circle into 6 wedges.
4. Starting at wide end, roll up wedges, toward the point.
5. Place 2 inches apart, points underneath, on greased cookie sheet. Cover with towel.
6. Let rise and bake as for figure Eights.

MAKES 12



Crescents: Follow directions for shaping Butterhorns. Curve each roll before placing on cookie sheet.

CLOVERLEAVES

1. Remove a third of dough from refrigerator.
2. On lightly floured surface, divide dough in half. With palms, roll each half into a 16-inch rope.
3. Cut each rope into 18 pieces. With fingertips, shape each piece of dough into a smooth ball; tuck the edges under.
4. Place 3 balls into each greased $2\frac{1}{2}$ -inch muffin-pan cup. Cover with towel.

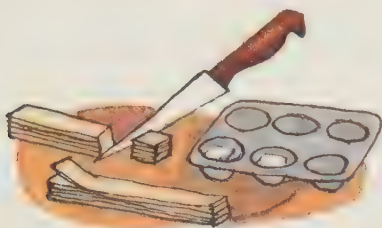
5. Let rise and bake as for Figure Eights. Brush lightly with melted butter or margarine. Serve hot.
MAKES 12

OLD-FASHIONED PAN ROLLS

1. Remove a third of dough from refrigerator.
 2. On lightly floured surface, with palms, roll into a 12-inch strip. Cut into 12 pieces.
 3. With fingertips, shape each piece into a ball; tuck edges underneath, to make a smooth top. Arrange in a greased round 8-or 9-inch layer-cake pan. Cover with towel.
 4. Let rise and bake as for Figure Eights.
 5. Brush lightly with melted butter or margarine. Serve hot.
- MAKES 12

FAN-TANS

1. Remove a third of dough from refrigerator.
 2. On lightly floured surface, roll into a 15-by-8-inch rectangle.
 3. Spread with 2 tablespoons melted butter or margarine.
 4. With sharp knife, cut dough crosswise into 5 (about 1½-inch) strips.
 5. Stack strips; cut stack into twelve 1¼-inch pieces.
 6. Place, cut side up, in greased 2½-inch muffin-pan cups. Cover with towel.
 7. Let rise and bake as for Figure Eights.
- MAKES 12



BRAIDS

1. Remove a third of dough from refrigerator. Divide in half.
2. On lightly floured surface, divide each half of dough into 3 parts.
3. With palms, roll each part into an 18-inch strip.
4. Braid 3 strips into one long piece; then braid the other 3 strips. Cut each braid into 5 pieces; pinch the cut ends. Pull slightly to lengthen each small braid.
5. Place, 2 inches apart, on greased cookie sheet. Cover with towel.
6. Let rise and bake as for Figure Eights.

7. Brush lightly with melted butter or margarine. Serve hot.
MAKES 10



POTATO PAN ROLLS

- | | |
|--------------------------|-----------------------|
| Packaged instant | 2 eggs |
| mashed potato | ½ cup butter or |
| 2 pkg (¼-oz size) active | margarine, softened |
| dry yeast | 6½ cups unsifted all- |
| 1½ cups warm water (105 | purpose flour |
| to 115F) | ¼ cup butter or |
| ½ cup sugar | margarine, melted |
| 1 tablespoon salt | |

1. Prepare instant mashed potato for 1 serving, as package label directs using liquid but omitting butter and seasonings. Measure ½ cup.
 2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl; stir until dissolved. Stir in sugar and salt until dissolved.
 3. Add eggs, mashed potato, ½ cup softened butter and 3 cups flour. With electric mixer at medium speed, beat until smooth – about 2 minutes.
 4. Gradually add 3 more cups of flour, mixing with hands until dough is smooth and stiff enough to leave side of bowl; mix in remaining ½ cup flour, if needed.
 5. Place in lightly greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ hours. Grease two 10-by-2-inch round pans or two 13-by-9-by-2 inch pans.
 6. Turn out dough onto lightly floured pastry cloth. Divide in half. With palms, roll out one half into a 21-inch strip. Cut into 21 pieces.
 7. With fingertips, shape each piece into a ball; tuck edges underneath, to make a smooth top. Arrange in pan. Repeat with remaining dough.
 8. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1¼ hours.
 9. Preheat oven to 400F. Brush tops of rolls with melted butter. Bake 30 to 35 minutes, or until golden-brown. Sprinkle lightly with flour, if desired. Serve hot. Or, remove to wire rack; let cool completely.
- MAKES 3½ DOZEN
- To Freeze:* Remove rolls to rack; cool completely. Wrap tightly in foil and label. *To thaw:* Place wrapped rolls in 350F oven for 45 minutes.

SWEET-POTATO ROLLS

1 1/4 cups warm water (105 to 115F)	1/2 cup butter or regular margarine, softened
2 pkg active dry yeast	6 1/2 cups unsifted all-purpose flour
1/2 cup sugar	1/4 cup butter or margarine, melted
1 tablespoon salt	
2 eggs	
1 cup mashed sweet potato	

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl; stir until dissolved. Stir in sugar and salt until dissolved.

2. Add eggs, mashed sweet potato, 1/2 cup softened butter and 3 cups flour. With electric mixer at medium speed, beat until smooth – about 2 minutes.

3. Gradually add 3 more cups of flour, mixing with hands until dough is smooth and stiff enough to leave side of bowl; mix in remaining 1/2 cup flour, if needed.

4. Place in lightly greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 1/2 hours. Grease two 10-by-2-inch round pans or two 13-by-9-by-2-inch pans.

5. Turn out dough onto lightly floured pastry cloth. Divide in half. With palms, roll out one half into a 21-inch strip. Cut into 21 pieces.

6. With fingertips, shape each piece into a ball; tuck edges underneath, to make a smooth top. Arrange in pan. Repeat with remaining dough.

7. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 1/4 hours.

8. Preheat oven to 375F. Brush tops of rolls with butter. Bake 25 to 30 minutes, or until golden-brown. Brush tops with melted butter. Serve hot. Or, remove to wire rack; cool completely.

MAKES 3 1/2 DOZEN

To Freeze: Remove rolls to rack; cool completely. Wrap tightly in foil and label. To thaw, place wrapped rolls in 350F oven 45 minutes.

ICEBOX ROLLS

1 cup shortening	3 eggs, slightly beaten
3/4 cup sugar	7 1/2 cups sifted all-purpose flour
1 1/2 teaspoons salt	1 cup water
1 cup boiling water	Melted butter
2 pkg active dry yeast	
1/2 cup warm water (105 to 115F)	

1. In small bowl, combine shortening, sugar, and salt. With wooden spoon, beat until smooth and creamy.

2. Add boiling water, stir until smooth. Set aside to cool to lukewarm.

3. In large bowl, sprinkle yeast over 1/2 cup warm water (take temperature of water with thermometer, if possible); stir until dissolved.

4. Add shortening mixture to yeast, along with eggs; mix well.

5. Add flour alternately with 1 cup water. Beat until smooth.

6. Grease top of dough; cover bowl tightly with foil. Refrigerate overnight.

7. To shape: Remove a fourth of the dough from the refrigerator. On lightly floured pastry cloth or floured surface, roll into a rectangle 12 by 10 inches. Brush with 2 tablespoons melted butter.

8. Roll up jelly-roll fashion. With sharp knife, cut crosswise into 12 pieces.

9. Place, cut side down, in greased (2 1/2-inch) muffin-pan cups.

10. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.

11. Meanwhile, preheat oven to 400F.

12. Bake 15 to 20 minutes, until golden-brown. Serve hot.

MAKES 4 DOZEN

SQUASH ROLLS

1 1/4 cups warm water (105 to 115F)	1/2 cup butter or regular margarine, softened
2 pkg active dry yeast	6 1/2 cups unsifted all-purpose flour
1/2 cup sugar	1/4 cup butter or margarine, melted
1 tablespoon salt	
2 eggs	
1 cup cooked squash or 1 pkg (12 oz) frozen cooked squash, thawed	

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stir until dissolved. Stir in sugar and salt until dissolved.

2. Add eggs, squash, 1/2 cup softened butter and 3 cups flour. With electric mixer at medium speed, beat until smooth – about 2 minutes.

3. Gradually add 3 more cups of flour, mixing with hands until dough is smooth and stiff enough to leave side of bowl; mix in remaining 1/2 cup flour, if needed.

4. Place in lightly greased large bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 1/2 hours. Grease two 10-by-2-inch round pans or two 13-by-9-by-2 inch rectangular pans.

5. Turn out dough onto lightly floured pastry cloth.

Divide in half. With palms, roll out one half into a 21-inch strip. Cut into 21 pieces.

6. With fingertips, shape each piece into a ball; tuck edges underneath, to make a smooth top. Arrange in pan. Repeat with remaining dough.

7. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1¼ hours.

8. Preheat oven to 375F. Brush tops of rolls with some of melted butter. Bake 25 to 30 minutes, or until golden-brown. Brush tops with remaining melted butter. Serve hot. Or, remove to wire rack; cool completely.

MAKES 3½ DOZEN

To Freeze: Remove rolls to rack; cool completely. Wrap tightly in foil, and label. To thaw, place wrapped rolls in 350F oven 45 minutes.

ONION ROLLS

1 cup milk	Topping
2 tablespoons sugar	4 medium onions
1 teaspoon salt	¼ cup butter or
¼ cup butter or	margarine
margarine	1 egg, beaten
¼ cup warm water (105 to	¼ cup sour cream
115F)	½ teaspoon salt
1 pkg active dry yeast	1 tablespoon poppy seed
3½ cups sifted all- purpose flour	

1. In small saucepan, heat milk, just until bubbles form around edge of pan; remove from heat. Add sugar, salt, and butter, stirring until butter is melted. Let cool to lukewarm.

2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl; stir until dissolved.

3. Stir in milk mixture.

4. Add 2½ cups flour; with wooden spoon, beat vigorously until smooth – about 2 minutes. Stir in remaining flour; beat until smooth.

5. Cover with damp towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.

6. Meanwhile, lightly grease 2 large cookie sheets.

7. **Make Topping:** Peel onions, and slice very thin. In hot butter in skillet, sauté onion until tender – about 10 minutes. Cool.

8. In small bowl, combine egg, sour cream, and salt; stir until well mixed.

9. Turn out dough onto lightly floured pastry cloth; roll over to coat with flour. Knead about 10 times, or until smooth.

10. With palms, shape into a 12-inch roll. Cut into 12 pieces; roll each into a ball.

11. Place, 3 inches apart, on prepared cookie sheets; press with palm to flatten. Rolls will be 3 inches in diameter. Press onion slices on rolls; spread with sour-cream mixture; sprinkle with poppy seed.

12. Let rise, uncovered, in warm place (85F), free from drafts, until double in bulk – about 45 minutes.

13. Meanwhile, preheat oven to 375F.

14. Bake about 25 minutes, or until golden brown.

MAKES 1 DOZEN

YEAST BRAN MUFFINS

1¼ cups warm water (105 to 115F)	1 cup whole-bran cereal
1 pkg active dry yeast	3 cups unsifted all- purpose flour
¼ cup sugar	2 eggs
2 teaspoons salt	¼ cup seedless raisins
¼ cup regular margarine, softened	2 tablespoons margarine, melted

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl of electric mixer; stir until dissolved.

2. Add sugar, salt, ¼ cup margarine, the whole-bran cereal and 2 cups flour; at medium speed, beat until smooth – about 2 minutes. Add eggs, remaining flour and raisins; beat until smooth.

3. Cover with waxed paper and a towel; let rise in warm place (85F), free from drafts, until light and double in bulk – about 1 hour.

4. Grease 18 (2½-inch) muffin-pan cups.

5. With wooden spoon, beat batter vigorously. Fill prepared muffin cups two thirds full. Let rise, uncovered, 60 minutes, or until muffins are rounded above top of pan.

6. Meanwhile, preheat oven to 400F.

7. Bake muffins 18 to 20 minutes, or until golden-brown. Brush with 2 tablespoons melted margarine. Remove from pans; cool partially on wire rack. Serve warm.

MAKES 18



Sweet Breads and Coffeecakes

Almost every country in Europe has its favorite sweet bread, just as in this country we have our coffeecakes. A cake called Kulich comes from Russia. It is baked in tall, slender loaves. Traditionally this is a holiday bread. In Italy, it is Panettone, a round loaf studded with citron and all sorts of other cut-up fruits. Spread with butter, and served with cups of steaming hot coffee, American style or espresso, sweet breads and coffeecakes are wonderful Sunday afternoon treats the world around.

ITALIAN PANETTONE (Christmas Bread)

1 cup warm water (105 to 115F)	1½ cups seedless raisins
2 pkg active dry yeast	1 cup chopped diced citron
½ cup sugar	½ cup sliced candied cherries
2 teaspoons salt	2 tablespoons butter or margarine, softened
½ cup butter or margarine, softened	3 eggs
3 eggs	1 egg, separated
1 egg, separated	2 tablespoons water
5½ to 6 cups sifted all-purpose flour	2 tablespoons sugar

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in a large bowl, stirring until dissolved.
2. Add ½ cup sugar, salt, ½ cup butter, 3 eggs, egg yolk, and 3 cups flour; beat, with wooden spoon, until smooth – about 2 minutes.
3. Stir in fruit. Gradually add remaining flour; mix in last of it with hand until dough leaves side of bowl.
4. Turn onto lightly floured board; roll to coat with flour. Knead until smooth – 5 minutes.
5. Place in lightly greased large bowl; turn to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ to 2 hours. (Fruited dough requires longer raising time).
6. Meanwhile, grease two 8-or 9-inch layer-cake pans or 2 large cookie sheets.
7. Punch down dough; turn out onto lightly floured pastry cloth. Divide in half; shape each into a round loaf.
8. Place in prepared pans. Brush tops with 2 table-

spoons melted butter. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 1½ to 2 hours.

9. Meanwhile, preheat oven to 350F.

10. With sharp knife, cut a deep cross in top of each loaf. Combine egg white with 2 tablespoons water; brush over loaves. Sprinkle each with 1 tablespoon sugar. Bake 40 to 50 minutes, or until golden. Remove from pans immediately; cool well on wire rack, away from drafts.

MAKES 2 LOAVES

KULICH (Russian Easter Bread) (pictured on pages 22-23)

½ cup seedless raisins	¼ cup warm water (105 to 115F)
2 tablespoons chopped almonds	1 pkg active dry yeast
1 tablespoon amber rum	5¾ cups unsifted all-purpose flour
1 teaspoon grated lemon peel	Butter or margarine, softened
¼ teaspoon saffron	2 whole eggs
1 teaspoon water	1 egg yolk
1 cup milk	1 tablespoon water
1 cup sugar	Kulich Icing, below
½ teaspoon salt	

1. In medium bowl, combine raisins, almonds, rum and lemon peel; toss lightly to mix well. Crumble saffron and soak in 1 teaspoon water.
2. In small saucepan, heat milk until bubbles form around edge of pan; remove from heat. Add saffron. Stir in ¼ cup sugar and the salt; let cool to lukewarm.
3. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl; stir until dissolved. Stir in lukewarm milk mixture and 2½ cups flour; with wooden spoon, beat until smooth – about 2 minutes.
4. Cover bowl with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour. Batter will be light and spongy.
5. In large bowl, with electric mixer at medium speed, beat ½ cup softened butter with remaining sugar until light and fluffy. Beat in whole eggs, one at a time, beating until smooth.
6. At low speed, beat in 1 cup flour and the risen batter until smooth and well blended.

7. With wooden spoon, stir in the remaining flour and the raisin mixture; mix in with hand until dough leaves side of bowl. Turn out on lightly floured pastry cloth; knead until dough is smooth – about 5 minutes.

8. Place in lightly greased large bowl; turn to bring greased side up. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 1½ hours.

9. Meanwhile, grease well three cans – one (1-lb size) coffee can and two (1-lb size) shortening cans.

10. Punch down dough; turn onto lightly floured pastry cloth. Divide dough in three parts; shape each into a smooth ball. Press each into a can. (Tins should be half full.) Brush tops of each with softened butter or margarine.

11. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk and slightly above tops of cans – 50 to 60 minutes.

12. Preheat oven to 375F.

13. Brush tops with egg yolk mixed with 1 tablespoon water. Bake, on lowest rack in oven (cover with foil if tops get too brown), 30 to 35 minutes, or until browned.

14. Place on wire racks; cool 10 minutes. Gently remove from cans, using spatula.

15. While still warm, frost with Kulich Icing.

MAKES 3 LOAVES

KULICH ICING

1¼ cups sifted confectioners' sugar	3 tablespoons multicolor nonpareils or mixed candied fruit
4 teaspoons milk	
½ teaspoon lemon or almond extract	

1. In small bowl, mix sugar, milk and extract until smooth.

2. Spread over tops of warm loaves. Sprinkle with nonpareils or fruit.

BASIC SWEET DOUGH

¼ cup milk	1 pkg active dry yeast
¼ cup sugar	1 egg, beaten
½ teaspoon salt	2¼ cups sifted all-purpose flour
3 tablespoons butter or regular margarine	
¼ cup warm water (105 to 115F)	

1. In small saucepan, heat milk just until bubbles form around edge of pan; remove from heat. Add sugar, salt, and butter, stirring until butter is melted. Let cool to lukewarm (a drop sprinkled on wrist will not feel warm).

2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large

bowl, stirring until dissolved. Stir in milk mixture.

3. Add egg and 1½ cups flour; beat, with wooden spoon, until smooth. Add rest of flour; beat until dough is smooth and leaves side of bowl.

4. Turn out dough onto lightly floured pastry cloth. Knead until dough is satiny and elastic and blisters appear on surface.

5. Place in lightly greased large bowl; turn to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 1 to 1½ hours.

6. Punch down dough with fist. Turn out onto lightly floured pastry cloth; knead 10 to 15 times.

7. Shape and fill, as directed for one of variations that follow.

CHEESE HORSESHOE

Cheese filling

1 pkg (8 oz) cream cheese, at room temperature
¼ cup sugar
2 egg yolks
2 tablespoons all-purpose flour
2 teaspoons grated lemon peel
½ teaspoon ground cinnamon
1 recipe Basic Sweet Dough, ready for shaping

Topping

1 egg white
1 tablespoon water
2 tablespoons all-purpose flour
2 tablespoons sugar
½ teaspoon ground cinnamon
2 tablespoons butter or margarine

1. **Make Cheese Filling.** In small bowl, combine all filling ingredients. Mix with fork until well blended; set aside.

2. Roll Basic Sweet Dough into a 16-by-10-inch rectangle.

3. Spread half of filling lengthwise, in 2-inch strip, down center of dough.

4. Fold one side of dough over filling. Spread remaining filling on folded dough.

5. Fold over other side; seal edge and ends.

6. On lightly greased cookie sheet, shape into a horseshoe.

7. With scissors, cut through edge, every 2 inches, 1½ inches deep. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.

8. Meanwhile, preheat oven to 350F.

9. **For Topping.** Brush with egg white beaten with 1 tablespoon water; sprinkle with mixture of flour, sugar, cinnamon, and butter.

10. Bake coffeecake 30 to 35 minutes, or until browned. Remove from cookie sheet at once; let cool completely on wire rack.

MAKES 1 LOAF

DATE-ORANGE BREAD

Filling

1/2 cup boiling water
1 pkg (7 1/2 oz) prepared
chopped dates
1/4 cup coarsely chopped
walnuts
1 tablespoon grated
orange peel

Loaf

1 recipe Basic Sweet
Dough, ready for
shaping
2 tablespoons butter or
margarine, melted
Confectioners' sugar

1. **Make Filling.** Pour boiling water over dates. Add walnuts and orange peel; put mixture through food mill or electric blender. Cool completely.

2. **Make Loaf.** Lightly grease a 9-by-5-by-3-inch loaf pan.

3. Roll Basic Sweet Dough into a 13-by-9-inch rectangle. Brush with 1 tablespoon butter. Spread filling evenly over dough. Then roll up from short side; pinch edge to seal well.

4. Place, seam side down, in prepared loaf pan, resting roll against side of pan. Brush top with remaining butter. Cover with towel; let rise in warm place (85F), free from drafts until double in bulk – about 1 hour.

5. Meanwhile, preheat oven to 350F.

6. Bake loaf 40 minutes, or until it sounds hollow when rapped with knuckle. Remove from pan at once; let cool completely on wire rack. Then sprinkle top with confectioners' sugar.

MAKES 1 LOAF

EASTER BABKA

1 cup milk	1/2 cup butter or
Sugar	margarine, softened
1 teaspoon salt	1/4 cup finely chopped
1 tablespoon dry bread	blanched almonds
crumbs	1/2 cup golden raisins
1/4 cup warm water (100 to	2 teaspoons grated
115F)	orange peel
1 pkg active dry yeast	1 teaspoon grated lemon
3 1/2 cups unsifted all-	peel
purpose flour	Lucre (frosting recipe),
6 egg yolks	below

1. In a small saucepan, heat the milk until bubbles form around edge of pan; remove from heat. Stir in 1 tablespoon sugar and the salt; cool to lukewarm.

2. Butter inside of 9-inch kugelhof pan (or Bundt pan). Sprinkle with bread crumbs.

3. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl; stir until dissolved. Stir in lukewarm milk mixture and 1 1/2 cups flour; with wooden spoon, beat vigorously until smooth – about 2 minutes.

4. Cover bowl with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour. Batter will be light and spongy.

5. In large bowl with electric mixer at medium speed, beat egg yolks until thick. Gradually add 1/2 cup sugar, beating until fluffy and light. Add butter; beat until smooth. Add remaining 2 cups flour and the risen batter, beating vigorously with wooden spoon until smooth. Stir in almonds, raisins and orange and lemon peels; mix well.

6. Cover bowl with towel. Let rise in warm place, free from drafts (85F) until double in bulk – about 1 hour. Stir down batter; turn into prepared pan. Let rise, covered, until batter reaches top of pan – 50 to 60 minutes.

7. Preheat oven to 375F. Bake 40 to 50 minutes, or until top is deep golden brown. (Use cake tester – should come out dry.) Cool in pan on wire rack 15 minutes. Loosen sides with spatula. Invert onto rack; cool completely before glazing top with Lucre. (If desired, omit frosting, and sprinkle with confectioners' sugar.)

MAKES 10 TO 12 SERVINGS

LUCRE (Frosting)

1 1/2 cups sugar	1/2 cup water
1 teaspoon lemon juice	Confetti candies

In heavy, small saucepan, combine sugar, lemon juice and 1/2 cup water. Over medium heat, stir until dissolved. Bring to boiling; cook until syrup forms soft ball when a little is dropped into cold water (238F on candy thermometer). Remove from heat. Stir in one direction until it turns white (about 20 minutes). Spread the glaze over top of babka, letting it run down sides. Sprinkle with confetti candies.

LAMBROPSOMO (Greek Easter Bread) (pictured on pages 22-23)

1/2 cup milk	1/4 teaspoon cinnamon
1/2 cup butter	1/4 teaspoon nutmeg
1/2 cup sugar	5 hard-cooked eggs,
1 teaspoon salt	died red in the shell
1/2 cup warm water (105 to	(see Note)
115F)	1 egg white, slightly
2 pkg active dry yeast	beaten
3 whole eggs	2 tablespoons sesame
4 3/4 cups unsifted all-	seed
purpose flour	

1. In small saucepan, heat milk until bubbles form around edge of pan. Remove from heat. Add butter, sugar and salt; stir to dissolve; cool to lukewarm.

2. If possible, check temperature of warm water with thermometer. Pour into large bowl. Sprinkle the yeast over the water, and stir to dissolve.

3. With a wooden spoon, stir in milk mixture, whole eggs and 2 cups flour; beat with electric beater until smooth – 2 minutes.
 4. Gradually add rest of the flour, the cinnamon and nutmeg, mixing with a wooden spoon, then with hands until dough is smooth and leaves side of bowl.
 5. Turn out onto lightly floured pastry cloth, and knead about 5 minutes.
 6. Place in lightly greased large bowl; turn to bring greased side up. Cover with towel; let rise in warm place (85F), free from drafts, until the dough has doubled in bulk – about 1½ hours.
 7. Grease well a large baking sheet.
 8. Turn out dough onto lightly floured pastry cloth. Cut off one eighth of the dough to use for decoration. Shape remaining dough into a smooth, round loaf, about 10 inches in diameter; tuck edges under.
 9. Place 1 red egg in the center, the remaining four around the edge, forming the tips of a cross.
 10. Divide remaining dough into ten parts. With palms, roll each part into a 5-inch strip. Place two strips crisscross on each egg, to resemble a cross; press ends into dough to secure the eggs.
 11. Cover with towel. Let rise in a warm place (85F), free from drafts, until double in bulk – about 1½ hours. Preheat oven to 375F.
 12. Brush bread with egg white; sprinkle with sesame seed. Bake 30 to 35 minutes, or until the bread sounds hollow when rapped with knuckles. Remove from pan to wire rack. Serve warm.
- MAKES 1 LARGE LOAF**
- Note:** To dye eggs red: Combine 1 cup boiling water, ¼ teaspoon liquid red food color and 1 tablespoon vinegar. Add cooked eggs, one at a time; let stand 1 to 5 minutes, or until desired red color. Remove and drain on paper towel. Rub with a little oil, and blot dry.

COFFEE RING (pictured on pages 26-27)

⅓ cup milk	Dash ground cinnamon
¼ cup granulated sugar	Butter or margarine, melted
½ teaspoon salt	
⅓ cup butter or margarine	Topping
⅓ cup warm water (105 to 115F)	¼ cup pineapple preserves
1 pkg active dry yeast	2 tablespoons water
1 egg	¼ cup chopped walnuts
2½ cups unsifted all- purpose flour	Icing
Filling	½ cup confectioners' sugar
½ cup raisins	1 tablespoon milk
¼ cup pineapple preserves	2 or 3 drops vanilla extract

1. In small saucepan, heat ⅓ cup milk just until bubbles form around edge of pan; remove from heat. Add granulated sugar, salt and ⅓ cup butter, stirring until butter is melted. Let cool to lukewarm (a drop on wrist will not feel warm).
2. If possible, check temperature of water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.
3. Add egg and 2 cups flour; beat with electric mixer until smooth. Add rest of flour; with wooden spoon, beat until dough is smooth and leaves side of bowl.
4. Turn out dough onto lightly floured pastry cloth. Knead until dough is smooth and blisters appears.
5. Place in lightly greased large bowl; turn to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – 1 to 1½ hours.
6. **Meanwhile, Make Filling.** In small bowl, combine ingredients; mix well.
7. On lightly floured pastry cloth or surface, roll dough into 15-by-8-inch rectangle. Brush with melted butter; spread with pineapple filling.
8. Cut lengthwise into two strips. Roll each from long side; pinch edges of dough to seal well. Twist the rolls together; then form into a ring. Pinch ends together, to seal well, making sure twist form is still apparent.
9. Place on greased cookie sheet. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.
10. Preheat oven to 350F.
11. Bake ring 30 minutes, or until golden-brown and it sounds slightly hollow when rapped with knuckle. Remove from pan at once; let cool 10 minutes on wire rack.
12. While ring cools, brush top with melted butter.
- Make Topping.** Mix pineapple preserves with 2 tablespoons water in a small saucepan; cook over low heat 3 to 5 minutes, to make a syrupy mixture. Brush over ring. Then sprinkle with nuts.
13. **Make Icing.** Mix ingredients, then spoon over ring.

MAKES ONE 12-INCH RING



Clockwise from top left: Cinnamon Tea Ring, recipe on page 25; Kulich, recipe on page 18; Sour-Cream Crumb Cake, recipe on page 40; Hot Cross Buns, recipe on page 28; Semlor, recipe on page 29; Butterkaka, recipe on page 24, and, center, Lambropsomo, recipe on page 20.





KUGELHOPF

1 pkg active dry yeast	1/2 teaspoon salt
1 cup warm milk (105 to 115F)	1 tablespoon grated lemon peel
4 cups sifted all-purpose flour	1 cup seedless raisins
1 cup butter or regular margarine, softened	1/2 cup dried currants
3/4 cup granulated sugar	1/2 cup chopped blanched almonds
6 eggs	3 tablespoons confectioners' sugar
1 tablespoon cognac or vanilla extract	3 tablespoons cinnamon

1. Sprinkle yeast over milk in large bowl; stir until dissolved.
 2. With rotary beater, blend in 1 cup flour. Cover bowl with towel; let rise in warm place (85F) until double in bulk – about 1 1/2 hours. Batter will be spongy.
 3. Meanwhile, grease 9-inch tube pan.
 4. Cream butter in large bowl of electric mixer, at medium speed. Gradually add granulated sugar, beating until light and fluffy. Beat in eggs, one at a time. Mix in cognac and salt.
 5. At low speed, beat in yeast mixture and remaining flour until smooth. Stir in lemon peel, raisins, and currants.
 6. Pour half of batter into prepared tube pan. Sprinkle with almonds. Top with remaining batter.
 7. Cover with towel, and let batter rise in warm place until it fills pan – about 1 1/2 hours.
 8. Meanwhile, preheat oven to 350F.
 9. Combine confectioners' sugar and cinnamon; sprinkle over surface of Kugelhoppf. Bake 45 minutes, or until cake tester inserted in center comes out clean. Cool in pan, on wire rack, 20 minutes. Remove from pan; cool completely.
- MAKES 1

VIENNESE BRIOCHE LOAF (pictured on pages 26-27)

1/2 cup warm water (105 to 115F)	2/3 cup light-brown sugar, packed
1 pkg active dry yeast	2 egg yolks
1/4 cup granulated sugar	2 tablespoons milk
1 teaspoon salt	1/4 teaspoon vanilla extract
1 teaspoon grated lemon peel	2 cups ground walnuts or pecans
1 cup butter or regular margarine, softened	
6 eggs	1/4 cup butter or margarine, melted
4 1/2 cups sifted all-purpose flour	Confectioners' sugar

Filling

- 3 tablespoons butter or margarine, softened

1. Day ahead, make brioche: If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl of electric mixer; stir until dissolved.

2. Add granulated sugar, salt, lemon peel, 1 cup butter, 6 eggs and 3 cups flour; at medium speed, beat 4 minutes. Add remaining flour; at low speed, beat until smooth – about 2 minutes.

3. Cover bowl with waxed paper and damp towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour. Refrigerate, covered, overnight.

4. **Next Day, Make Filling.** In medium bowl, with wooden spoon, mix 3 tablespoons butter, the brown sugar, yolks. Stir in milk and vanilla; blend in nuts.

5. Remove brioche dough from refrigerator. Lightly grease two 9-by-5-by-3-inch loaf pans.

6. Stir down dough with wooden spoon. Dough will be soft. Turn out onto a lightly floured board; divide in half. Return half to bowl; refrigerate.

7. On lightly floured pastry cloth or surface, roll half of dough into a rectangle, 14 by 9 inches. Brush with one tablespoon melted butter.

8. Spread with half of filling – about 1/2 inch from edge. From each end, lengthwise, roll dough, jelly-roll fashion, toward center.

9. Turn loaf over, and place in prepared pan, smooth side up.

10. Brush surface with one tablespoon melted butter. Repeat with remaining half of refrigerated dough.

11. Let rise in warm place, covered with towel, free from drafts, until double in bulk – 1 hour.

12. Preheat oven to 350F.

13. Bake loaf 35 minutes, or until golden-brown. Remove from pan to rack. Before serving, sprinkle with confectioners' sugar.

MAKES 2 LOAVES

BUTTERKAKA (Swedish Cinnamon Coffeecake) (pictured on pages 22-23)

1 1/2 cups milk	5 1/2 cups unsifted all-purpose flour
1/2 cup granulated sugar	
1 teaspoon salt	3/4 cup light-brown sugar, packed
2 teaspoons ground cardamom	1 tablespoon ground cinnamon
1/2 cup butter or regular margarine	9 tablespoons butter or margarine, softened
1/4 cup warm water (105 to 115F)	1 egg, beaten
1 pkg active dry yeast	

1. In small saucepan, heat milk just until bubbles form around edge of pan; remove from heat. Add

granulated sugar, salt, cardamom and $\frac{1}{2}$ cup butter, stirring until butter is melted. Let cool to lukewarm (a drop sprinkled on wrist will not feel warm).

2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.

3. Add 3 cups flour, beating with wooden spoon or electric beater until smooth.

4. Gradually add remaining $2\frac{1}{2}$ cups flour, mixing in flour with hand until dough is smooth and leaves side of bowl.

5. Place in lightly greased large bowl; turn dough over to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, about $1\frac{1}{2}$ hours, or until double in bulk.

6. Meanwhile, grease well one 9-inch skillet and two 9-inch round layer-cake pans. In small bowl, mix together brown sugar and cinnamon.

7. On lightly floured pastry cloth or board, roll a third of the dough into a 12-by-10-inch rectangle.

8. Spread with 3 tablespoons butter, and sprinkle with a third of the brown-sugar mixture. Roll up from long side, jelly-roll fashion; pinch edges to seal.

9. Cut crosswise into 12 pieces. Place, cut side down, in prepared skillet and pans. Repeat with rest of dough.

10. Cover with towel. Let rise in warm place (85F), free from drafts, until double in bulk.

11. Preheat oven to 375F. Brush rolls with beaten egg. Bake 20 to 25 minutes, or until golden-brown. Remove to rack. Serve warm.

MAKES 36 ROLLS

Note: To Freeze: Remove from pans; cool completely. Wrap in moistureproof paper or foil. Before serving; unwrap and heat in oven, preheat to 350F, 15 to 20 minutes.

FRUITED COFFEE RINGS

$\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup granulated sugar
1 teaspoon salt
 $\frac{3}{4}$ cup butter or regular margarine
 $\frac{1}{2}$ cup warm water (105 to 115F)
2 pkg active dry yeast
2 eggs
 $4\frac{3}{4}$ cups unsifted all-purpose flour
1 cup seedless raisins
1 cup mixed candied fruit, chopped

Topping

$\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{2}$ cup packaged dry bread crumbs
 $\frac{1}{4}$ cup granulated sugar
1 teaspoon cinnamon
 $\frac{1}{4}$ cup butter or regular margarine, softened

Icing

$\frac{1}{2}$ cups sifted confectioners' sugar
 $2\frac{1}{2}$ tablespoons milk

1. In small saucepan, heat $\frac{3}{4}$ cup milk just until bubbles form around edge of pan; remove from

heat. Add $\frac{1}{2}$ cup granulated sugar, the salt and $\frac{3}{4}$ cup butter, stirring until butter is melted. Let cool to lukewarm (a drop sprinkled on wrist will not feel warm).

2. If possible, check temperature of warm water with thermometer. Pour into large, warm bowl. Sprinkle yeast over water, and stir to dissolve.

3. Add milk mixture, eggs and 3 cups flour; beat with electric mixer until smooth – about 2 minutes.

Add $1\frac{3}{4}$ cups flour; using wooden spoon, beat until dough is smooth and leaves side of bowl. Add raisins and candied fruit, mixing well.

4. Place in lightly greased bowl; turn to bring greased side up. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 to $1\frac{1}{2}$ hours.

5. Beat down dough. Turn dough into two greased 5-cup ring molds. **Make Topping:** In small bowl, mix topping ingredients. Sprinkle half of mixture over tops. Let rise in warm place (85F), free from drafts, until double in bulk (dough rises to top of ring mold). Preheat oven to 375F.

6. Bake 30 to 35 minutes, or until golden-brown. Remove to rack; cool 10 minutes; remove from ring mold.

7. **Make Icing:** Combine confectioners' sugar and milk; spread over rings then sprinkle each with half of the remaining topping. Serve warm.

MAKES 2 RINGS

CINNAMON TEA RING (pictured on pages 22-23)

$\frac{3}{4}$ cup warm water (105 to 115F)	$\frac{1}{4}$ teaspoon nutmeg
2 pkg active dry yeast	$\frac{1}{4}$ cup butter or margarine, softened
$\frac{1}{2}$ cup sugar	$\frac{1}{3}$ cup sugar
1 teaspoon salt	$1\frac{1}{2}$ teaspoons cinnamon
$\frac{1}{2}$ cup butter or regular margarine, softened	1 egg yolk
2 eggs	1 tablespoon water
$4\frac{1}{4}$ cups unsifted all-purpose flour	2 tablespoons sugar
	3 tablespoons chopped blanched almonds

1. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until yeast is dissolved. Add $\frac{1}{2}$ cup sugar and the salt, stirring until dissolved.

2. Add $\frac{1}{2}$ cup butter, the eggs, 3 cups flour and the nutmeg. Beat vigorously with wooden spoon, or with electric mixer at medium speed, until smooth – about 2 minutes.

3. Gradually add remaining $1\frac{1}{4}$ cups flour, mixing with a wooden spoon, then with hands, until dough is smooth and leaves side of bowl.

4. Place in lightly greased large bowl; turn to bring greased side up. Cover with towel; let rise in warm

(continued on page 28)

On the cutting board below, from left to right: Coffee Ring, recipe on page 21; Viennese Brioche Loaf, recipe on page 24; French Bread Spiral, recipe on page 10; Italian Whole-Wheat Bread, a crusty oval and a crisscrossed ring, recipe on page 11; Golden Onion Bread, recipe on page 9; up top, right, a loaf of Spiral Herb Bread, recipe on page 10; and, in the tin, a Swiss Poppy-Seed Braid and a round Swiss Sesame Loaf, recipe on page 11.





place (85F), free from drafts, until double in bulk – 1 to 1½ hours.

5. Grease well a 9-inch ring mold. To shape: On lightly floured pastry cloth, roll dough into rectangle, 18 inches long and 12 inches wide.

6. Spread with ¼ cup soft butter. Mix together ½ cup sugar and the cinnamon, and sprinkle over dough. Roll up as for a jelly roll, starting at wide end; Pinch edges to seal.

7. Place, seam side down, in prepared ring mold, bringing ends together; seal. Let rise, covered, in a warm place (85F), free from drafts, until sides come to edge of mold and top is rounded.

8. Preheat oven to 375F. With sharp scissors, cut 1-inch-deep gashes, 1 inch apart, all around ring. Brush with egg yolk mixed with 1 tablespoon water. Sprinkle with sugar and almonds.

9. Bake on lowest shelf of oven, 35 minutes, or until well browned. Remove to rack. Let stand 10 minutes. Carefully run a metal spatula around edge of bread, to loosen from pan; invert on wire rack; remove pan. Place another wire rack on top of cake; invert again. If desired, brush with melted butter. Serve warm.

MAKES 1 RING

ALMOND TWIST

Filling	2 tablespoons butter or
¼ cup butter or	margarine, melted
margarine	2 tablespoons toasted
1 cup blanched almonds,	slivered almonds
ground	
7 zwieback, ground	Icing
¼ cup light-brown sugar,	½ cup confectioners'
firmly packed	sugar
1 egg white, slightly	1 to 2 teaspoons milk
beaten	Dash vanilla extract
½ teaspoon almond	
extract	

Twist

1 recipe Basic Sweet Dough, page 19, ready for shaping

1. **Make Filling.** Melt butter in small skillet. Add almonds and zwieback; sauté until butter is absorbed and mixture is golden-brown (be careful not to scorch).

2. Turn into bowl. Add brown sugar, egg white, and almond extract, mixing well.

3. **Make Twist.** Roll dough into a 20-by-12-inch rectangle. Brush with 1 tablespoon melted butter. Cut lengthwise into two strips.

4. Spread half of each strip crosswise, with part of almond filling; fold over other half. (You now have two rectangles, each approximately 6 by 10 inches.)

5. Spread top of rectangles with more filling, reserving 3 tablespoons filling for later use. Press down lightly, so filling will adhere.

6. Starting with a corner, roll each rectangle diagonally toward opposite corner. Pat reserved filling evenly over surface of one roll. Place rolls parallel. Overlap at one end. Pinch together. Continue overlapping to form a rope.

7. Brush top with remaining melted butter. Place on greased cookie sheet. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.

8. Meanwhile, preheat oven to 350F.

9. Bake 35 minutes, or until golden-brown. Cool on wire rack. Sprinkle with almonds.

10. **Make Icing.** Mix all ingredients. Drizzle over twist.

MAKES 1

Sweet Rolls



HOT CROSS BUNS (pictured on pages 22-23)

1 cup milk	1 cup currants or raisins
½ cup granulated sugar	½ cup chopped mixed
½ teaspoon salt	candied fruit
½ cup butter or regular	2 tablespoons melted
margarine	butter or margarine
¼ cup warm water (105 to	
115F)	Icing
1 pkg active dry yeast	1½ cups sifted
2 eggs	confectioners' sugar
5¼ cups unsifted all-	1½ tablespoons milk
purpose flour	

1. In small saucepan, heat milk just until bubbles form around edge of pan; remove from heat. Add granulated sugar, salt and ½ cup butter, stirring until butter is melted. Let cool to lukewarm (a drop sprinkled on wrist will not feel warm).

2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.

3. Add eggs and 2 cups flour; beat with electric mixer until dough is smooth.

4. Add remaining flour, currants and candied fruit with wooden spoon; then mix with hand until dough leaves side of bowl.

5. Place in lightly greased large bowl; turn to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ hours.

6. To shape: On lightly floured^o pastry cloth, using palms of hands, shape dough into a roll 15 inches long. Cut roll crosswise into 15 pieces. With fingertips, shape each piece into a ball; tuck edges underneath to make a smooth top.

7. Arrange in greased 13-by-9-by-2-inch baking pan, ½ inch apart. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1½ hours.

8. Preheat oven to 375F. Carefully cut a cross ¼ inch deep on top of each bun. Brush well with melted butter. Bake 25 to 30 minutes, or until golden-brown. Remove to rack; cool 10 minutes.

9. **Make Icing:** Combine confectioners' sugar and milk. With tip of spoon or pastry tube with number-10 tip, drizzle a cross on each bun, as pictured.

MAKES 15

SEMLOR (Swedish Easter Buns) (pictured on pages 22-23)

1 cup milk	4¼ cups unsifted all-purpose flour
½ cup granulated sugar	1 teaspoon crushed cardamom (see Note)
¼ teaspoon salt	1 egg
Butter or regular margarine	Almond Filling , below
½ cup warm water (105 to 115F)	1 cup heavy cream
1 pkg active dry yeast	2 tablespoons confectioners' sugar
1 egg	

1. In small saucepan, heat milk just until bubbles form around edge of pan. Remove from heat. Add granulated sugar, salt and ½ cup butter; stir till butter is melted. Cool to lukewarm.

2. If possible, check temperature of warm water with thermometer. Sprinkle yeast over water in large bowl, stirring until dissolved. Stir in milk mixture.

3. Add 1 egg, half the flour and the cardamom; beat with wooden spoon. Gradually add remaining flour, mixing in flour with hand until dough is smooth and leaves side of bowl.

4. Brush top of dough with melted butter.

5. Cover with towel; let rise in warm place (85F), free from drafts, about 1 hour, or until double in bulk.

6. To shape: On lightly floured pastry cloth, using palms of hands, shape dough into a roll 16 inches long. Cut roll crosswise into 16 pieces.

7. Place, 2 inches, apart, on large, lightly greased cookie sheet. Cover with towel; let rise in warm

place (85F), free from drafts, until double in bulk – 1 hour.

8. Preheat oven to 350F. Brush buns with slightly beaten whole egg. Bake 20 to 25 minutes, or until browned.

9. Meanwhile, make Almond Filling.

10. On the top of each bun cut a triangle 1 inch across; scoop out some of the center.

11. Fill with 1 tablespoon almond filling.

12. Before serving: In medium bowl, beat together heavy cream and confectioners' sugar until soft. Using a pastry tube with a number-5 tip, pipe cream on triangle. Replace top; sprinkle with more confectioners' sugar.

MAKES 16

Note: With rolling pin, crush 20 whole cardamom seeds.

ALMOND FILLING

2 cups sifted confectioners' sugar	¼ cup finely ground blanched almonds
1 tablespoon soft butter or margarine	2 to 4 tablespoons heavy cream
½ teaspoon almond extract	

In small bowl, combine all ingredients, mixing until smooth.

MAKES 1 CUP

CINNAMON SWIRLS

1 recipe Basic Sweet Dough, page 19, ready for shaping	¼ cup light-brown sugar, firmly packed
4 tablespoons butter or regular margarine	1 teaspoon cinnamon
	2 tablespoons granulated sugar

1. Lightly grease 12 (2-inch) muffin-pan cups.

2. Roll Basic Sweet Dough into a 12-by-8-inch rectangle. Spread with 2 teaspoons butter, softened. Combine brown sugar and ½ teaspoon cinnamon; sprinkle evenly over butter.

3. Roll dough tightly, from long side; pinch edge, to seal well. Cut into 12 slices.

4. Place a slice, cut side down, in each muffin cup. Brush with 1 tablespoon butter, melted. With a fork, gently pull up center of each roll.

5. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 40 minutes.

6. Meanwhile, preheat oven to 350F.

7. Bake rolls 20 minutes, or until browned.

8. Combine rest of cinnamon and granulated sugar. Brush hot rolls with rest of butter, melted; sprinkle with cinnamon mixture.

MAKES 12

PHILADELPHIA STICKY BUNS

Yeast Dough

1/3 cup milk
1/4 cup granulated sugar
1/2 teaspoon salt
1/4 cup butter or
margarine
1/4 cup warm water (105 to
115F)
1 pkg active dry yeast
1 egg
2 1/2 cups unsifted all-
purpose flour

Filling

Butter or margarine,
softened
Light-brown sugar
1/2 cup pecan or walnut
halves
1/2 cup chopped raisins
1/2 teaspoon ground
cinnamon

1. In small pan, heat milk just until bubbles form around edge of pan; remove from heat. Add granulated sugar, salt and 1/4 cup butter; stir to melt butter. Cool to lukewarm (drop on wrist is not warm). Check temperature of water with thermometer.

2. Sprinkle yeast over water in large bowl; stir to dissolve. Stir in lukewarm milk mixture. Add the egg and 2 cups of the flour; beat with electric mixer until smooth. Add the remaining 1/2 cup flour; mix with

hand until dough is smooth and leaves side of bowl.
3. Turn out dough onto lightly floured pastry cloth. Knead until dough is smooth and blisters appear. Place in lightly greased large bowl; turn to bring up greased side. Cover with towel; let rise in warm place (85F), free from drafts, until double – 1 to 1 1/2 hours.

4. **Meanwhile, make Filling.** In small bowl, with wooden spoon, cream 1/4 cup butter with 1/4 cup light-brown sugar. Spread on bottom and sides of 9-by-9-by-2-inch square baking pan. Sprinkle with pecans. Roll dough on lightly floured pastry cloth or surface into a 16-by-12-inch rectangle.

5. Spread with 1/4 cup soft butter; sprinkle with 1/2 cup brown sugar, the raisins and cinnamon. Roll up from long side, jelly-roll fashion; pinch edge to seal. Cut crosswise into 12 pieces; place, cut side down, in pan.

6. Let rise, covered, in warm place (85F), free from drafts – 1 to 1 1/2 hours, until doubled (rises to top of pan). Meanwhile, preheat oven to 375F. Bake 25 to 30 minutes, or until golden. Invert on board; let stand 1 minute; remove pan. Serve warm.

MAKES 12

Philadelphia Sticky Buns



QUICK BREADS

“Quick bread” is a term used to describe bread leavened by baking powder or baking soda, instead of yeast. Quick breads are quick to make because no rising period is required.



Tea Breads

So called because they are particularly nice to serve with a cup of tea (or coffee) at luncheons or afternoon teas, these sweet breads are hard to buy. So if you want to serve them, you'll just have to make your own.

You can tell when a tea bread is well baked: It will shrink slightly from the sides of the pan, and the crust will be nicely browned. It's always wise to insert a cake tester in the center, to be certain the bread is really done.

To store tea breads: Let them cool on wire rack. Wrap securely in plastic wrap or foil, and refrigerate until needed. Or wrap in freezer-wrap, and freeze. Frozen loaves will keep well up to three months. Let thaw, still wrapped, at room temperature.

PERFECT NUT BREAD (pictured on pages 32-33)

2½ cups sifted all-purpose flour	¾ cup sugar
3 teaspoons baking powder	¼ cup salad oil
½ teaspoon salt	1¼ cups milk
1 egg	1 cup finely chopped walnuts or pecans
1 teaspoon vanilla extract or maple flavoring	

1. Preheat oven to 350F. Grease well a 9-by-5-by-3-inch loaf pan.
2. Sift flour with baking powder and salt onto sheet of waxed paper. Set aside.
3. In large bowl, combine egg, vanilla, sugar, and salad oil. With wooden spoon or portable electric mixer, beat until blended. Gradually beat in milk.

4. Add flour mixture all at once; beat just until smooth. Stir in nuts.

5. Turn into prepared pan; bake 60 to 65 minutes, or until cake tester inserted in center comes out clean.

6. Let cool in pan, on wire rack, 10 minutes. Run spatula around sides of pan, to loosen; turn out on wire rack. Let cool completely.

7. If possible, wrap, and let stand overnight before slicing. Cut into thin slices with sharp knife.

MAKES 1 LOAF

MINIATURE NUT BREADS

Small Loaves:

1. Make Perfect Nut Bread. Divide batter evenly among 4 greased 5½-by-3¼-by-2¼-inch loaf pans.

2. Bake, at 375F, 25 to 30 minutes, or until a cake tester inserted in center comes out clean.

3. Cool; store, and slice as directed.

MAKES 4

Miniature Loaves:

1. Make Perfect Nut Bread. Divide batter evenly among 6 greased 10½-ounce soup cans, filling each half full.

2. Bake, at 375F, 35 to 40 minutes, or until cake tester inserted in center comes out clean.

3. Cool; store, and slice as directed.

MAKES 6

Tea Loaves:

1. Make Perfect Nut Bread. Divide batter into 4 greased number-2 (1-lb, 4-oz) cans, filling each about half full.

2. Bake, at 375F, 40 minutes, or until cake tester inserted in center comes out clean.

3. Cool; store, and slice as directed.

MAKES 4





DATE-NUT BREAD

4 cups pitted dates	1 teaspoon salt
2 cups coarsely chopped walnuts	1/2 cup butter or regular margarine, softened
2 cups boiling water	1 1/4 cups light-brown sugar, firmly packed
2 3/4 cups unsifted all-purpose flour	2 eggs
1 1/2 teaspoons baking soda	1 teaspoon vanilla extract

1. With scissors, cut dates into thirds into large bowl. Add nuts and boiling water. Let cool to room temperature – about 45 minutes.
2. Meanwhile, grease 2 (8 1/2-by-4 1/2-by-2 1/2-inch) loaf pans. Sift flour with baking soda and salt. Set aside.
3. Preheat oven to 350F.
4. In large bowl, with electric mixer at high speed, beat butter with sugar, eggs, and vanilla until smooth.
5. Add cooled date mixture; mix well. Add flour mixture; beat with wooden spoon until well combined. Turn into prepared pans.
6. Bake 1 hour and 10 minutes, or until cake tester inserted in center comes out clean. Cool in pans 10 minutes; remove to wire rack, and let cool completely.

MAKES 2 LOAVES

HOLIDAY BANANA BREAD

1 3/4 cups sifted all-purpose flour	1/2 cup chopped walnuts
2/3 cup sugar	1/4 cup chopped candied citron
3 teaspoons baking powder	1/4 cup chopped candied orange peel
1/2 teaspoon salt	1/4 cup chopped candied cherries
1/4 teaspoon baking soda	1/4 cup chopped candied pineapple
1/3 cup regular margarine	1/4 cup dark raisins
1 cup mashed very ripe banana (2 or 3)	
2 eggs	

1. Preheat oven to 350F. Grease well a 9-by-5-by-3-inch loaf pan.
2. Into large bowl, sift flour with sugar, baking powder, salt, and soda. With pastry blender, cut in margarine until mixture resembles coarse crumbs.
3. Add banana and eggs; with electric mixer at low speed, beat 2 minutes.
4. Add nuts, candied fruit, and raisins; beat until well blended. Turn into prepared pan.
5. Bake 1 hour and 10 minutes, or until cake tester inserted in center comes out clean.
6. Let cool in pan on wire rack 10 minutes. Remove from pan; let cool completely on rack. Wrap with plastic wrap, then in foil, and store overnight before serving.

MAKES 1 LOAF

The breads pictured are all variations of Perfect Nut Bread, recipes on page 31.

BANANA-BRAN BREAD

1½ cups sifted all-purpose flour	1 egg
2 teaspoons baking powder	1 teaspoon vanilla extract
½ teaspoon baking soda	1½ cups mashed ripe banana (4 small bananas)
½ teaspoon salt	1 cup whole-bran cereal
¼ cup regular margarine, softened	½ cup chopped walnuts
½ cup sugar	

1. Preheat oven to 350F. Grease a 9-by-5-by-2¾-inch loaf pan.
2. Sift flour with baking powder, baking soda and salt; set aside.
3. In large bowl, with portable electric mixer at high speed, beat margarine, sugar, egg and vanilla until smooth and fluffy.
4. Using wooden spoon, stir in banana.
5. Add flour mixture, bran and nuts, beating just until smooth.
6. Turn batter into prepared pan; bake about 1 hour, or until cake tester inserted in center comes out clean.
7. Let cool in pan 10 minutes. Remove from pan; cool completely on wire rack. To serve: Slice; serve with butter or margarine. To store: Wrap in foil; refrigerate.

MAKES 1 LOAF (1½ POUND)



ZUCCHINI-NUT BREAD

3 cups unsifted all-purpose flour	2 cups grated, unpeeled zucchini (1 lb)
2 teaspoons ground cinnamon	1 cup finely chopped walnuts
1 teaspoon baking soda	1 cup raisins
1 teaspoon salt	2 cups sugar
¾ teaspoon baking powder	1 cup salad oil
1 tablespoon grated lemon peel	4 eggs

1. Preheat oven to 350F. Grease well and flour two 9-by-5-by-3-inch loaf pans.
2. Sift flour with cinnamon, soda, salt and baking powder. In medium bowl, combine lemon peel, grated zucchini, walnuts and raisins.
3. In large mixing bowl, combine sugar, salad oil and eggs; with wooden spoon or portable electric mixer, beat until smooth.
4. Add sifted dry ingredients, mixing until smooth.
5. Add zucchini mixture; stir until well combined.
6. Pour batter into prepared pans, dividing evenly. Bake 55 to 60 minutes, or until cake tester inserted in center comes out clean.

7. Let cool in pan 10 minutes. Remove from pan; cool completely on wire rack. To serve, cut into thin slices.

MAKES 2 LOAVES

IRISH SODA BREAD (pictured on pages 36-37)

2 cups unsifted all-purpose flour	½ cup seedless raisins
2 tablespoons sugar	1 cup buttermilk
1 teaspoon baking powder	1 tablespoon butter or regular margarine, melted
1 teaspoon baking soda	
½ teaspoon salt	
3 tablespoons butter or regular margarine, softened	

1. Preheat oven to 375F. Lightly grease a small cookie sheet.
 2. Into large bowl, sift flour, sugar, baking powder, soda and salt.
 3. Cut in softened butter with a pastry blender or fork until mixture looks like crumbs. Add raisins.
 4. Add buttermilk; mix in with a fork only until dry ingredients are moistened.
 5. Turn out on lightly floured pastry cloth or board. Knead gently until smooth – about 1 minute. Shape into a ball. Place on prepared cookie sheet; flatten into a 7-inch circle. (Dough will be about 1½ inches thick.) Press a large floured knife into center of loaf halfway through to bottom. Repeat, at right angle, to divide loaf into quarters.
 6. Bake 30 to 40 minutes, or until top is golden and loaf sounds hollow when tapped.
 7. Remove to wire rack to cool. Brush top with melted butter. Later dust top with flour, if you wish.
- MAKES 1 LOAF

WHOLE-WHEAT IRISH SODA BREAD (pictured on pages 36-37)

1 cup unsifted all-purpose flour	2 tablespoons sugar
1 teaspoon baking powder	2 cups unsifted whole-wheat flour
1 teaspoon baking soda	1½ cups buttermilk
1 teaspoon salt	1 tablespoon butter or margarine, melted

1. Preheat oven to 375F. Grease well a small cookie sheet.
2. Into large mixing bowl, sift together all-purpose flour, baking powder, soda, salt and sugar. Add whole wheat flour; mix well with a fork.
3. Add buttermilk; mix just until dry ingredients are moistened.

4. Turn out on lightly floured pastry cloth or board. Knead gently until smooth – about 1 minute.
 5. Shape dough into a ball. Place on prepared cookie sheet; flatten into a 7-inch circle. (Dough will be about 1½ inches thick.) Press a large floured knife into center of loaf halfway through to bottom. Repeat, at right angle, to divide the loaf into quarters.
 6. Bake 40 minutes, or until top is golden and loaf sounds hollow when tapped.
 7. Remove to wire rack. Brush top with melted butter. Cool completely.
- MAKES 1 LOAF

WHOLE-WHEAT-NUT BREAD

- | | |
|----------------------------------|---|
| 1½ cups sifted all-purpose flour | ¾ cup sugar |
| 3 teaspoons baking powder | ¼ cup butter or margarine, melted, or salad oil |
| ½ teaspoon salt | 1¼ cups milk |
| 1 cup unsifted whole-wheat flour | 1 cup finely chopped walnuts |
| 1 egg, beaten | |
| 1 teaspoon vanilla extract | |

1. Preheat oven to 350F. Grease a 9-by-5-by-3-inch loaf pan.
2. Into medium bowl, sift all-purpose flour with baking powder and salt. Stir in whole-wheat flour.
3. In large bowl, combine egg, vanilla, sugar and butter. Using wooden spoon or portable electric mixer, beat until well blended. Add milk, blending well.
4. Add flour mixture, beating just until combined. Do not overbeat. Stir in nuts.
5. Pour batter into prepared pan; bake 60 to 65 minutes, or until cake tester inserted in center comes out clean.
6. Let cool in pan 10 minutes. Remove from pan; cool completely on wire rack. To serve, cut into thin slices.

MAKES 1 LOAF



LEMON TEA BREAD

- | | |
|-----------------------------------|-------------------------------|
| 2 cups unsifted all-purpose flour | ⅓ cup milk |
| 1½ teaspoons baking powder | ½ cup chopped walnuts |
| ¼ teaspoon salt | 2 teaspoons grated lemon peel |
| ½ cup butter or regular margarine | Syrup |
| 1 cup sugar | ¼ cup lemon juice |
| 2 eggs | ⅓ cup sugar |

1. Lightly grease 9-by-5-by-3-inch loaf pan. Preheat oven to 350F.
 2. Sift flour with baking powder and salt; set aside.
 3. In large bowl of electric mixer, at medium speed, beat butter with 1 cup sugar until light and fluffy. Add eggs, one at a time, beating well after each addition; beat until very light and fluffy.
 4. At low speed, beat in flour mixture alternately with milk, beginning and ending with flour mixture; beat just until combined.
 5. Stir in nuts and lemon peel. Turn batter into prepared pan. Bake 55 to 60 minutes, or until cake tester inserted in center comes out clean.
 6. **Make Syrup.** In small saucepan, combine lemon juice and sugar; cook, stirring, 1 minute, or until syrupy. Pour evenly over bread as soon as it is removed from oven.
 7. Let cool in pan 10 minutes. Remove to wire rack; let cool completely.
- MAKES 1 LOAF

BOSTON BROWN BREAD

- | | |
|-----------------------------------|---------------------|
| 2 cups unsifted all-purpose flour | 1⅓ cups milk |
| 2 teaspoons baking soda | 1⅓ cups buttermilk |
| 1 teaspoon salt | ¾ cup dark molasses |
| 2 cups yellow cornmeal | 1 cup raisins |
| | Boiling water |

1. Grease two (1-pound size) coffee cans.
 2. Into a large bowl, sift together flour, baking soda, and salt. Stir in cornmeal.
 3. In a small bowl, combine milk, buttermilk and molasses.
 4. Gradually add milk mixture to flour mixture; beat with a spoon until well combined. Stir in raisins.
 5. Pour mixture into the coffee cans, filling each about two-thirds full. Tie pieces of heavy aluminum foil tightly over top of each can.
 6. Place cans on a rack in a deep kettle. Add boiling water to kettle to come halfway up sides of cans. Cover kettle.
 7. Steam 2½ to 3 hours. Add more boiling water to kettle as needed to maintain level around cans.
 8. Remove cans to a wire rack; cool.
 9. For serving later, cool bread in cans; store covered in refrigerator. To reheat: Place covered cans on rack in boiling water in large kettle and steam about 30 minutes, or until heated through.
- MAKES 2 LOAVES







PINEAPPLE-APRICOT-NUT LOAF

2¾ cups sifted all-purpose flour	1 cup canned crushed pineapple, undrained
3 teaspoons baking powder	⅓ cup chopped dried apricots
¼ teaspoon baking soda	¼ cup light raisins
¼ teaspoon salt	1 tablespoon chopped candied green cherries or citron
¾ cup sugar	1 cup chopped walnuts
⅓ cup butter, melted	
1 egg	
⅓ cup milk	

1. Preheat oven to 350F. Grease and flour 9-by-5-by-3-inch loaf pan. Sift flour with baking powder, soda, and salt; set aside.
2. In large bowl, combine sugar, melted butter, and egg; using wooden spoon, beat until ingredients are well blended.
3. Add milk, pineapple, apricots, raisins, and cherries; blend well.
4. Add flour mixture; beat just until combined. Stir in nuts. Turn into prepared pan.
5. Bake 1¼ hours, or until cake tester inserted in center comes out clean.
6. Let cool in the pan 10 minutes. Remove from pan; let cool completely on wire rack.

MAKES 1 LOAF

SAVORY CHEESE BREAD

2 cups sifted all-purpose flour	1 cup grated sharp natural Cheddar cheese (¼ lb)
2 teaspoons baking powder	1 tablespoon grated onion
1 tablespoon sugar	1½ teaspoon dried dillweed
½ teaspoon salt	¾ cup milk
¼ cup butter or regular margarine, cut into 4 parts	1 egg, slightly beaten

1. Preheat oven to 350F. Lightly grease a 9-by-5-by-3-inch loaf pan.
2. Sift flour with baking powder, sugar, and salt into a large bowl.
3. With 2 knives or pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in cheese, onion, and dill, to mix well.
4. Combine milk and beaten egg; pour into flour mixture all at once. Stir quickly with a fork just to moisten flour mixture.
5. Turn into prepared pan. Bake 40 to 45 minutes, or until cake tester inserted in center comes out clean.
6. Let cool in pan 10 minutes. Turn out on wire rack to cool completely, or serve slightly warm.

MAKES 1 LOAF

Irish Soda Bread *left*, Whole-Wheat Irish Soda Bread *right*, recipes on page 34.

Quick Coffeecakes

The ones we've included here are easier to make than our equally delicious yeast coffeecakes. They're rich enough to serve as a simple dessert, or with afternoon coffee, or to after-dinner guests. The guests probably won't believe you made them; but that's part of the fun, isn't it?

EVERYDAY COFFEECAKE

Batter

1½ cups sifted all-purpose flour
2½ teaspoons baking powder
½ teaspoon salt
1 egg
¾ cup sugar
⅓ cup butter or regular margarine, melted

½ cup milk

1 teaspoon vanilla extract

Topping

2 tablespoons sugar
1 teaspoon cinnamon

1. Preheat oven to 375F. Grease an 8-by-8-by-2-inch baking pan, or a 9-by-1½-inch layer-cake pan.
2. **Make Batter.** Sift flour with baking powder and salt; set aside.

3. In medium bowl, with rotary beater, beat egg until frothy; then beat in sugar and butter until well combined. Add milk and vanilla.

4. With wooden spoon, beat in flour mixture until well combined. Pour into prepared pan.

5. **Make Topping.** Combine sugar with cinnamon; sprinkle over batter in pan. Bake 25 to 30 minutes, or until cake tester inserted in center comes out clean.

6. Cool partially, in pan, on wire rack. Cut into squares or wedges while still warm.

MAKES 9 SERVINGS

CRUMB-TOPPED COFFEECAKE: In small bowl combine ½ cup sugar, ¼ cup sifted all-purpose flour, ¼ cup soft butter or margarine, and 1 teaspoon cinnamon; mix lightly with fork, until crumbly. Sprinkle over prepared batter in pan. Bake as above.

CRANBERRY TEA OR COFFEE CAKE

1 cup fresh cranberries
(see Note), cut in half

¾ cup sugar

1 egg

1½ cups sifted cake flour

2 teaspoons baking powder

½ teaspoon ground cinnamon

¾ teaspoon salt

⅓ cup milk

3 tablespoons butter or margarine, melted

1 teaspoon vanilla extract

1. Preheat oven to 400F. Grease well a shallow, 1½-quart (10-by-6-1½-inch) baking dish. In small bowl, combine cranberries with 2 tablespoons sugar.

2. In medium bowl, with wooden spoon, beat egg. Gradually beat in ½ cup sugar; beat until well combined.

3. Sift together flour, baking powder, cinnamon and salt. Add to egg mixture alternately with milk. Beat well after each addition.

4. Add butter and vanilla. Beat thoroughly. Fold in cranberries.

5. Pour batter into prepared pan. Sprinkle top with 2 tablespoons sugar. Bake 25 minutes, or until top springs back when lightly touched with fingertip. Serve warm, with butter.

MAKES 8 SERVINGS

Note: You may substitute whole blueberries for cranberries.

APRICOT-PRUNE COFFEECAKE

Streusel Mixture

½ cup light-brown sugar, packed

2 tablespoons butter or regular margarine, softened

2 tablespoons flour

1 teaspoon ground cinnamon

1½ teaspoons baking powder

¾ teaspoon baking soda

¼ teaspoon salt

¾ cup butter or regular margarine, softened

1½ cups sugar

4 eggs

1½ teaspoons vanilla extract

1 cup sour cream

2 tablespoons

confectioners' sugar

¾ cup dried apricots

¾ cup pitted dried prunes

3 cups unsifted all-purpose flour

1. **Make Streusel Mixture.** In small bowl, combine light-brown sugar, 2 tablespoons butter, 2 tablespoons flour and the cinnamon; mix with fork until crumbly. Makes 1 cup. Set aside. With sharp knife, coarsely chop apricots and prunes; toss to combine.

2. Grease well and lightly flour a 10-inch tube pan. Preheat oven to 350F. Make coffeecake batter. On a sheet of waxed paper, sift together 3 cups flour, the baking powder, baking soda and salt; set aside. Turn ¾ cup butter into the large bowl of electric mixer.

3. At medium speed, beat until fluffy. Gradually beat in granulated sugar, then eggs, one at a time. Beat until very light and fluffy – about 3 minutes, occasionally scraping the bowl with a rubber



Apricot-Prune Coffeecake

scraper. Add vanilla extract. Divide flour mixture into four parts.

4. At low speed, beat in flour mixture (in fourths) alternately with sour cream (in thirds), beginning and ending with flour mixture. Beat just until smooth – about 1 minute. With rubber scraper, gently fold in the prunes and apricots just until combined.

5. Turn one third of batter into prepared pan, spreading evenly. Sprinkle with one third of streusel mixture. Repeat layering of remaining batter and streusel mixture twice. Bake 55 to 60 minutes, until cake tester inserted in center comes out clean.

6. Let cool in pan on wire rack about 20 minutes. With spatula, carefully loosen edge of coffeecake from side of pan. Remove from pan to platter. Sift confectioners' sugar over top of coffeecake. Serve warm.

MAKES 10 SERVINGS

STREUSEL LAYERED COFFEECAKE

Streusel Layer

1/2 cup light-brown sugar,
firmly packed

2 tablespoons butter or
regular margarine,
softened

2 tablespoons all-
purpose flour

1 teaspoon ground
cinnamon

1/2 cup coarsely chopped
walnuts (optional)

Everyday Coffeecake

batter, page 38

1. Preheat oven to 375F. Grease an 8-by-8-by-2-inch baking pan, or a 9-by-1 1/2-inch layer-cake pan.

2. Make Streusel Layer: In small bowl, combine all ingredients; mix until crumbly.

3. Make batter as directed for Everyday Coffeecake. Turn half batter into prepared pan. Sprinkle evenly with half Streusel Layer. Repeat with remaining batter and layer.

4. Bake 25 to 30 minutes, or until cake tester inserted in center comes out clean.

5. Cool partially, in pan, on wire rack. Serve warm.

MAKES ABOUT 9 SERVINGS

HONEY-OAT KUCHEN

3/4 cup sifted all-purpose flour
2 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
1/4 cup honey
1 egg, beaten
3 tablespoons shortening, melted
1 1/2 cups crisp oat flakes

Topping

1/4 cup light-brown sugar, firmly packed
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
2 tablespoons butter or regular margarine, melted
1/2 cup crisp oat flakes, coarsely crushed

1. Preheat oven to 400F. Lightly grease an 8-by-8-by-2-inch baking pan.
2. Sift flour with baking powder and salt into medium bowl.
3. In small bowl, combine milk, honey, and egg. Add to flour mixture, along with shortening; stir only until mixture is moistened.
4. Fold in oat flakes. Pour into prepared pan.
5. **Make Topping.** Combine all ingredients.
6. Sprinkle over batter; bake 25 minutes, or until topping is deep-golden.
7. To serve, cut in squares.

MAKES 9 SERVINGS

DOWN-EAST BLUEBERRY CAKE

2 cups plus 2 tablespoons sifted all-purpose flour
2 teaspoons baking powder
1 1/4 cups fresh blueberries; or 1 pkg (12 oz) frozen blueberries, thawed and drained

1/2 cup butter or margarine
1 1/4 cups sugar
2 eggs
1/2 cup light cream
1/4 teaspoon nutmeg

1. Preheat oven to 350F. Lightly grease a 13-by-9-by-2-inch pan.
2. Sift 2 cups flour with baking powder. Gently toss blueberries with remaining 2 tablespoons flour; set aside.
3. With electric mixer at medium speed (or with spoon) cream butter until light. Gradually add 1 cup sugar, beating until fluffy.
4. Then add eggs, beating until very light and fluffy.
5. With mixer at low speed, blend in cream, then

sifted flour mixture, beating only until combined. With spoon, carefully fold in floured blueberries.

6. Pour batter into prepared pan. Dust top evenly with remaining 1/4 cup sugar combined with nutmeg.

7. Bake 35 minutes, or until cake tester inserted in center comes out clean.

8. Cut into squares. Serve hot; spread with butter, if desired.

MAKES 12 SERVINGS

SOUR-CREAM CRUMB CAKE

2 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter or regular margarine, softened
1 cup granulated sugar
3 eggs
1 teaspoon vanilla extract

3/4 cup sour cream

Crumb Topping

1/2 cup granulated sugar
1/4 cup sifted all-purpose flour
2 tablespoons soft butter or margarine
1 teaspoon cinnamon
Confectioners' sugar

1. Preheat oven to 350F. Grease well and flour a 9-inch tube pan.

2. Sift 2 cups flour with the baking powder, soda and salt.

3. In large bowl of electric mixer, at high speed, beat 1/2 cup butter, 1 cup granulated sugar, the eggs and vanilla until light and fluffy – about 5 minutes – occasionally scraping bowl with rubber scraper.

4. At low speed, beat in flour mixture (in fourths) alternately with sour cream (in thirds), beginning and ending with flour mixture. Beat just until smooth – about 1 minute.

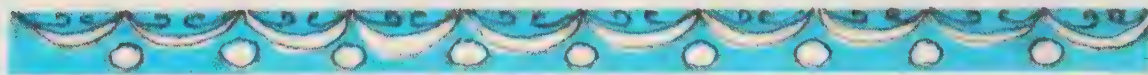
5. Turn batter into prepared tube pan. Bake 50 minutes, or until cake tester inserted in center comes out clean.

6. **Meanwhile, Make Crumb Topping.** In small bowl, combine all topping ingredients; toss lightly with fork until mixture is crumbly.

7. Remove cake from oven; sprinkle crumb topping evenly over top. Return to oven 10 minutes.

8. Let cool in pan on wire rack 10 minutes. Remove from pan; sprinkle crumb-topped surface with confectioners' sugar. Serve warm.

MAKES 10 SERVINGS



Popovers



If you think that popovers are difficult to make, how surprised you'll be at the ease with which our beauties are produced! Serve them puffy and hot right from the oven. Popovers are steam leavened, but if you like them on the dry side, pierce them with a fork five minutes before you take them out of the oven, to let the steam escape.



POPOVERS

Butter or margarine	1 1/4 cups sifted all-purpose flour
4 eggs	1/2 teaspoon salt
1 1/4 cups milk	
1/4 cup butter or regular margarine, melted	

1. Preheat oven to 400F. Grease well, with butter, 8 custard cups.
2. Beat eggs well with rotary beater; then beat in milk and melted butter.
3. Sift flour with salt; beat into egg mixture until smooth.
4. Pour into prepared custard cups, placed, not too close together, on a large cookie sheet. Bake 50 minutes. Serve hot.

MAKES 8

Biscuits

If you read the funny papers you know that a bride's biscuits are supposed to be heavy as lead. Even if you are not a bride you may be having biscuit trouble. There's no reason for it; if you follow our step-by-step method we guarantee you'll get the kind of perfection you hope for. Biscuits should be served as soon as they are baked, piping hot, so butter can melt into them deliciously.

EASY BAKING-POWDER BISCUITS

2 cups sifted all-purpose flour	1 teaspoon salt
3 teaspoons baking powder	1/3 cup salad oil
	2/3 cup milk

1. Preheat oven to 450F.
2. Sift flour with baking powder and salt into medium bowl.
3. Pour salad oil, then milk, into 1-cup measure; do not mix. Pour, all at once, into flour mixture. With fork, stir to make a soft dough.
4. Turn out dough onto sheet of waxed paper. (Place waxed paper on dampened surface, to prevent slipping.) Knead about 10 times, to make a smooth dough.
5. Roll out dough, 1/2 inch thick, between 2 sheets of waxed paper. Remove top sheet. Cut with

unfloured 2-inch biscuit cutter. Place, 1 inch apart, on ungreased cookie sheet.

6. Bake 10 to 15 minutes, or until golden-brown. Serve hot.

MAKES 12 (2-INCH) BISCUITS

SOUR-CREAM BISCUITS

2 cups sifted all-purpose flour	1 teaspoon sugar
3 teaspoons baking powder	1 teaspoon salt
1/2 teaspoon baking soda	1/2 cup shortening
	1 cup sour cream

1. Preheat oven to 450F.
2. Sift flour with baking powder, baking soda, sugar, and salt into medium bowl.
3. Cut in shortening with pastry blender or 2 knives (used scissors-fashion), until mixture is crumbly.
4. Add sour cream, stirring only until mixture is moistened.
5. Turn out dough onto lightly floured surface. Knead about 10 times, to form a soft, smooth dough.
6. Gently roll out dough, from center, to 3/4-inch thickness.
7. With floured 2 1/2-inch biscuit cutter, cut straight down into dough, being careful not to twist cutter.
8. Place on ungreased cookie sheet; bake 10 to 12 minutes. Serve hot.

MAKES 8 (2 1/2-INCH) BISCUITS



a



b



c



d



e

PERFECT BAKING-POWDER BISCUITS

2 cups sifted all-purpose flour	1 teaspoon salt
3 teaspoons baking powder	$\frac{1}{3}$ cup shortening
	About $\frac{3}{4}$ cup milk

1. Preheat oven to 450F. Measure 2 cups sifted all-purpose flour (*photo a*); into a medium bowl, sift flour with the baking powder and salt.
2. Cut shortening into flour mixture, with a pastry blender or with 2 knives (used scissors-fashion), until mixture resembles coarse cornmeal (*photo b*).
3. Make a well in the center; then pour in $\frac{2}{3}$ cup milk all at once (*photo c*). Stir quickly around bowl with fork. If mixture seems dry, add a little more milk to form dough just moist enough (but not wet) to leave side of bowl and form ball.

4. Now turn dough out onto lightly floured surface, to knead. Gently pick up dough from side away from you; fold over toward you; press out lightly with palm of hand (*photo d*). Give dough one fourth turn; then repeat 10 times.

5. Gently roll out dough, from center, to $\frac{1}{2}$ -to $\frac{3}{4}$ -inch thickness. With a floured $2\frac{1}{2}$ -inch biscuit cutter, cut straight down into dough, being careful not to twist the cutter (*photo e*). Place biscuits, about 1 inch apart, on ungreased cookie sheet; bake for 12 to 15 minutes. Serve hot.

MAKES 8 ($2\frac{1}{2}$ -INCH) BISCUITS

BACON BISCUITS: Sauté 6 bacon slices until crisp. Drain well on paper towels; crumble. Add bacon to sifted dry ingredients, make Perfect Baking-Powder Biscuits.

CHEESE BISCUITS: Adding $\frac{3}{4}$ cup grated sharp Cheddar cheese to sifted dry ingredients, make Perfect Baking-Powder Biscuits.

HERB BISCUITS: Adding $\frac{1}{4}$ cup chopped parsley or chives to sifted dry ingredients, make Perfect Baking-Powder Biscuits.

NUT BISCUITS: Adding $\frac{1}{2}$ cup finely chopped walnuts or pecans to sifted dry ingredients, make Perfect Baking-Powder Biscuits.

CURRY BISCUITS: Adding $\frac{1}{2}$ teaspoon curry powder to sifted dry ingredients, make Perfect Baking-Powder Biscuits.

CARAWAY BISCUITS: Adding 2 teaspoons caraway seed to sifted dry ingredients, make Perfect Baking-Powder Biscuits.

ONION BISCUITS: In 2 tablespoons butter or margarine, sauté $\frac{1}{4}$ cup finely chopped onion until golden – about 5 minutes. Adding onion with milk, make Perfect Baking-Powder Biscuits.

DROP BISCUITS: Make Perfect Baking-Powder Biscuits, increasing milk to 1 cup. Do not knead or roll out. Drop dough, by large spoonfuls, onto lightly greased cookie sheet; bake at 450F for 10 minutes, or until golden-brown.

MAKES ABOUT 20

BUTTERSCOTCH PINWHEELS

$\frac{1}{3}$ cup butter or margarine, melted	2 tablespoons very soft butter or margarine
$\frac{1}{3}$ cup light-brown sugar, firmly packed	$\frac{1}{4}$ cup granulated sugar
Pecan halves	1 teaspoon ground cinnamon

Perfect Baking-Powder-
Biscuit dough, above

1. Preheat oven to 425F.

2. Pour 1 teaspoon melted butter into each of 16 (2½-inch) muffin-pan cups. Top with 1 teaspoon brown sugar and several pecan halves.

3. Make Perfect Baking-Powder Biscuit dough as recipe directs; knead as directed.

4. On lightly floured surface, roll out dough to ¼-inch thick rectangle, 16-by-7 inches. Spread with soft butter; sprinkle with granulated sugar combined with cinnamon.

5. From long side, roll up jelly-roll fashion. To seal, pinch edge of dough to roll. Cut crosswise into 1-inch slices.

6. Place, cutside down, in prepared pans; bake 15 minutes. Invert pans on wire racks several minutes, letting pans rest on pinwheels. Serve hot, pecan side-up.

MAKES 16

CHEESE-AND-OLIVE BISCUITS

1 jar (5 oz) olive-pimiento- cheese spread	Perfect Baking-Powder Biscuits, above
2 tablespoons butter or margarine	

1. Preheat oven to 450F.

2. In small saucepan, over very low heat, melt cheese spread and butter, stirring until smooth. Remove from heat.

3. Make Perfect Baking-Powder Biscuits, as recipe directs. Arrange on lightly greased cookie sheet.

4. Spread unbaked biscuit tops with cheese mixture; bake 12 to 15 minutes. Serve hot.

MAKES 8 (2½-INCH) BISCUITS

Cornbread

Certain meals seem to demand cornbread, and when they do, stir up a batter from one of the recipes we give you here, bake and serve piping hot with plenty of butter!

CRISPY BUTTERMILK CORNSTICKS

$\frac{1}{2}$ cup sifted all-purpose flour	1 cup yellow cornmeal
1 tablespoon sugar	1 cup buttermilk
1 teaspoon salt	2 tablespoons salad oil
$1\frac{1}{2}$ teaspoons baking powder	1 egg

1. Preheat oven to 400F. Grease two cornstick pans very well.

2. Sift flour with sugar, salt, and baking powder into a medium bowl. Stir in cornmeal.

3. Make a well in center of ingredients. Pour in buttermilk, oil, and egg; with rotary beater, beat until smooth.

4. Fill prepared pans, using about 3 tablespoons mixture for each cornstick.

5. Bake 25 minutes, or until tops are golden-brown. Serve hot.

MAKES ABOUT 12

CORNBREAD

1 cup sifted all-purpose flour	1 cup yellow cornmeal
2 tablespoons sugar	1 egg, beaten
3 teaspoons baking powder	$\frac{1}{4}$ cup salad oil or shortening, melted
$\frac{1}{2}$ teaspoon salt	1 cup milk

1. Preheat oven to 425F. Grease an 8-by-8-by-2-inch baking pan.
2. Sift flour with sugar, baking powder, and salt. Add cornmeal, mixing well; set aside.
3. In medium bowl, combine egg, salad oil, and milk, mixing well. Add flour mixture, stirring only until flour mixture is moistened.
4. Spoon batter into prepared pan; bake 20 to 25 minutes, or until golden-brown.
5. To serve: Cut into squares. Serve hot, with butter.

MAKES 9 SERVINGS

CORNBREAD RING

1. Preheat oven to 425F. Grease a $5\frac{1}{2}$ -cup ring mold very well.
2. Prepare batter as directed above. Pour into prepared ring mold; bake 20 to 25 minutes, or until golden-brown.
3. Run a spatula around edge of mold; then invert cornbread onto serving platter. Fill center as desired. Serve hot.

MAKES 6 TO 8 SERVINGS

CORN MUFFINS

1. Preheat oven to 425F. Grease 12 ($2\frac{1}{2}$ -inch) muffin-pan cups.
2. Prepare batter as directed above. Spoon batter into prepared muffin-pan cups, filling about two thirds full.
3. Bake 15 to 20 minutes, or until golden brown. Serve hot.

MAKES 12

CORN STICKS

$1\frac{1}{4}$ cups yellow cornmeal	$\frac{1}{2}$ teaspoon salt
$\frac{2}{3}$ cups unsifted all-purpose flour	1 egg
$\frac{1}{4}$ cup sugar	1 cup milk
3 teaspoons baking powder	$\frac{1}{4}$ cup salad oil or shortening, melted

1. Preheat oven to 425F. Grease two cornstick pans very well.
2. In medium bowl, stir cornmeal with flour, sugar,

baking powder and salt. Add egg, milk and oil. With wire whisk or rotary beater, beat just until smooth — 1 minute. Turn into pans.

3. Bake 12 to 15 minutes, or until golden. Turn out of pans. Serve hot.

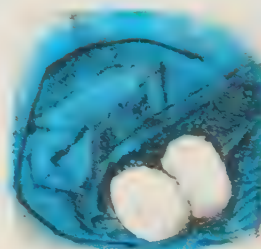
MAKES 14

CORN CAKES

1 cup cornmeal	1 egg
$1\frac{1}{3}$ cups sifted all-purpose flour	$\frac{1}{4}$ cup milk
5 teaspoons baking powder	3 tablespoons butter or margarine, melted
1 teaspoon salt	1 can ($8\frac{3}{4}$ oz) cream-style corn, undrained
$\frac{1}{4}$ cup sugar	

1. Preheat oven to 425F. Lightly grease a cookie sheet.
2. Sift together cornmeal, flour, baking powder, salt, and sugar. Set aside.
3. In medium bowl, combine egg, milk, and butter; beat together until well combined. Stir in corn.
4. Add flour mixture, stirring only until dry ingredients are moistened.
5. Drop by tablespoonfuls onto prepared cookie sheet.
6. Bake 15 minutes, or until golden-brown.

MAKES ABOUT 21 CAKES



DOUBLE CORNBREAD

1 cup sifted all-purpose flour	1 cup yellow cornmeal
1 cup yellow cornmeal	2 eggs, slightly beaten
4 teaspoons baking powder	1 cup milk
1 teaspoon salt	3 tablespoons butter or margarine, melted
$\frac{1}{4}$ cup sugar	1 can ($8\frac{3}{4}$ oz) cream-style corn (1 cup), undrained

1. Preheat oven to 425F. Grease a 9-by-9-by- $1\frac{3}{4}$ -inch baking pan.
2. Sift flour with baking powder, salt, and sugar; set aside. Stir in cornmeal.
3. In medium bowl, combine eggs, milk, butter and corn. Add flour mixture, stirring only until flour mixture is moistened.

4. Spoon batter into prepared pan; bake 25 to 30 minutes, or until cake tester inserted in center comes out clean and top is golden-brown. To serve, cut into squares. Serve hot.

MAKES 9 SERVINGS



CORNMEAL STICKS

- | | |
|-------------------------------------|---|
| 1 1/4 cups sifted all-purpose flour | 2 tablespoons wheat germ |
| 2 tablespoons sugar | 1/4 cup butter or regular margarine |
| 3 teaspoons baking powder | About 3/4 cup milk |
| 1 teaspoon salt | 1/4 cup butter or regular margarine, melted |
| 3/4 cup cornmeal | |

1. Preheat oven to 450F. Grease a 13-by-9-by-2-inch pan.
2. Sift flour with sugar, baking powder and salt into large bowl. Add cornmeal and wheat germ; mix well.
3. With a pastry blender or two knives, cut 1/4 cup butter into flour mixture until mixture resembles coarse cornmeal.
4. Make a well in the center. Pour in 2/3 cup milk all at once; stir quickly around the bowl with fork. If mixture seems dry, add a little more milk to make a soft dough.
5. Turn out dough onto lightly floured pastry cloth or surface. Knead eight to ten times.
6. Roll into rectangle, 12-by-8-inches. With floured knife, cut dough in half lengthwise, then crosswise into 12 strips.
7. Dip each strip in melted butter, and arrange close together in two rows in prepared pan.
8. Bake 15 to 20 minutes, or until golden-brown.

MAKES 24

BLUEBERRY CORNBREAD

- | | |
|--------------------------------|-------------------------------------|
| 1 cup sifted all-purpose flour | 1 cup yellow cornmeal |
| 1/4 cup sugar | 1 egg, beaten |
| 3 teaspoons baking powder | 1/2 cup butter or margarine, melted |
| 1/2 teaspoon salt | 1 cup milk |
| | 3/4 cup blueberries |

1. Preheat oven to 375F. Grease an 8-by-8-by-2-inch baking pan.
2. Sift flour with sugar, baking powder and salt. Add cornmeal, mixing well; set aside.
3. In medium bowl, combine egg, butter and milk, mixing well. Add flour mixture, stirring only until moistened.
4. Spoon batter into prepared pan; sprinkle blueberries on top. Bake 20 to 25 minutes, or until golden-brown. To serve, cut into squares. Serve hot, with butter.

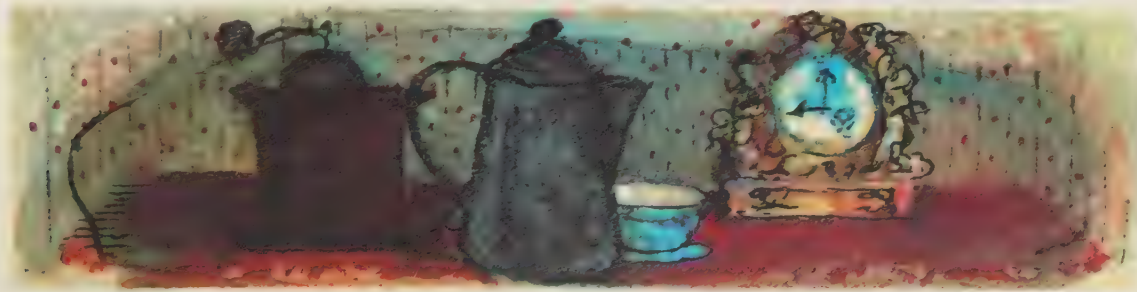
MAKES 9 SERVINGS

SPOON BREAD

- | | |
|-----------------------------------|--------------------------|
| 2 cups instant hominy grits | 1 cup milk |
| 1/2 cup yellow cornmeal | 3 eggs, separated |
| 1/2 teaspoon salt | 1 teaspoon baking powder |
| 2 cups water | |
| 2 tablespoons butter or margarine | |

1. In medium bowl, combine grits, cornmeal, and salt; mix well.
2. In medium saucepan, bring 2 cups water and the butter to boiling. Add to the grits mixture, stirring with a wire whisk.
3. Add milk; beat until smooth. Let cool.
4. Preheat oven to 375F. Lightly grease a 1 1/2-to 1 3/4-quart casserole.
5. In medium bowl, with rotary beater, beat egg whites just until stiff peaks form. Also, in small bowl, using same beater, beat yolks until thick and light. With rubber scraper, fold whites, yolks, and baking powder into cornmeal mixture until combined. Turn into prepared casserole.
6. Bake 45 minutes, or until golden and puffed.

MAKES 8 SERVINGS



Muffins

They are absurdly easy to make. What is known as the “muffin method” – that is, adding all the liquid ingredients to all the dry ingredients – is often used for other quick breads and for simple cakes, as well.

Muffins keep well, so if you don’t eat all you’ve made for a meal, wrap the remainder in plastic wrap or foil, and refrigerate or freeze them, to serve at another meal. Then just heat them before serving.

PERFECT MUFFINS (pictured on pages 48-49)

2 cups sifted all-purpose flour	1/2 teaspoon salt 1 cup milk
1/4 cup sugar	1/3 cup salad oil or shortening, melted
3 teaspoons baking powder	1 egg

1. Preheat oven to 400F. Grease sides and bottoms of 14 (2½-inch) muffin-pan cups or 11 (3-inch) muffin-pan cups or line each of the cups with a paper liner.
2. Sift flour with sugar, baking powder, and salt into large bowl.
3. Measure milk in a 2-cup measure. Add oil and egg; beat with fork to mix well.
4. Make a well in center of flour mixture. Pour in milk mixture all at once; stir quickly with fork, just until flour disappears. Do not beat. The batter will be lumpy.
5. Using a ¼-cup measuring cup (not quite full), quickly put batter into muffin cups, filling each slightly more than half full.
6. Bake 20 to 25 minutes, or until golden and cake tester inserted in center comes out clean.
7. Loosen edge of muffins with spatula; turn out. Serve hot.

MAKES 11 OR 14

BLUEBERRY MUFFINS

1. Make Perfect Muffins, above, increasing the amount of sugar to ⅓ cup.
2. Add 1 cup fresh blueberries (washed and well drained), or ¾ cup well-drained canned or thawed frozen blueberries, to dry ingredients. Proceed as directed.
3. Fill 2½-inch muffin-pan cups. Lightly sprinkle with sugar; bake.

MAKES 16 TO 18

CINNAMON-SUGAR MUFFINS

1. Make Perfect Muffins. Fill 2½-inch muffin-pan cups.
2. Combine 2 teaspoons cinnamon and ¼ cup sugar, mixing well. Sprinkle about 1 teaspoon mixture on each muffin just before baking.
3. Bake as directed.

MAKES 14

RAISIN MUFFINS

1. Make Perfect Muffins, adding 1 tablespoon grated orange peel, and ½ cup seedless raisins to dry ingredients. Proceed as directed.
2. Fill 2½-inch muffin-pan cups, and bake.

MAKES 14 TO 16

ORANGE-WALNUT MUFFINS

1. Make Perfect Muffins, adding 2 tablespoons grated orange peel and ⅓ cup coarsely chopped walnuts to dry ingredients. Proceed as directed.
2. Fill 2½-inch muffin-pan cups, and bake.

MAKES 14 TO 16

BACON MUFFINS

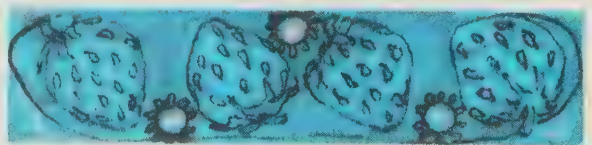
1. Make Perfect Muffins, adding ½ cup coarsely chopped crisp-cooked bacon to dry ingredients.
2. Reduce salad oil or melted shortening to ¼ cup. Proceed as directed.
3. Fill 2½-inch muffin-pan cups, and bake.

MAKES 14 TO 16

STRAWBERRY-JAM MUFFINS

1. Make Perfect Muffins, adding 1 teaspoon grated lemon peel to dry ingredients. Proceed as directed.
2. Put 1 tablespoon batter in each 2½-inch muffin-pan cup. Add 1 teaspoon strawberry jam to each. Then add enough batter to fill the cups two thirds full.
3. Bake as directed.

MAKES 14



APRICOT MUFFINS

1. Make Perfect Muffins, adding 2 teaspoons grated orange peel and $\frac{1}{2}$ cup finely chopped dried apricots to dry ingredients. Proceed as directed.
 2. Fill $2\frac{1}{2}$ -inch muffin-pan cups, and bake.
- MAKES 14 TO 16

BUTTERMILK MUFFINS

1. Make Perfect Muffins, reducing baking powder to 2 teaspoons and adding $\frac{1}{2}$ teaspoon baking soda to dry ingredients.
 2. Substitute an equal amount of buttermilk for the milk. Proceed as directed.
 3. Fill $2\frac{1}{2}$ -inch muffin-pan cups, and bake.
- MAKES 14 TO 16

BUTTERMILK BRAN MUFFINS

- | | |
|------------------------------------|------------------------------|
| 1 cup sifted all-purpose flour | 3 cups whole-bran cereal |
| 2 teaspoons baking powder | $\frac{1}{2}$ cup raisins |
| $\frac{1}{2}$ teaspoon baking soda | $\frac{1}{3}$ cup shortening |
| $\frac{3}{4}$ teaspoon salt | $\frac{1}{2}$ cup sugar |
| | 1 egg |
| | 1 cup buttermilk |

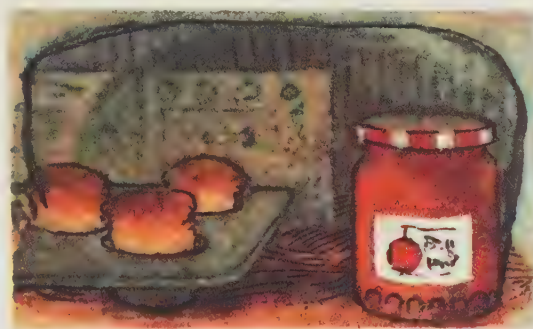
1. Preheat oven to 400F. Grease sides and bottoms of 12 (3-inch) muffin-pan cups.
 2. Sift flour with baking powder, baking soda, and salt into medium bowl. Add the whole-bran cereal and raisins; mix well.
 3. In large bowl, using large wooden spoon, cream shortening with sugar until light and fluffy. Beat in egg.
 4. Using fork, stir flour mixture into shortening mixture alternately with buttermilk, stirring only until dry ingredients are moistened. Do not beat. Batter will be lumpy.
 5. Quickly put batter into muffin-pan cups, filling not quite two thirds full. Bake 20 to 25 minutes, or until golden.
 6. Loosen edge of each muffin with spatula; turn out. Serve hot.
- MAKES 12

DATE-NUT MUFFINS

- | | |
|---------------------------------|---|
| 2 cups sifted all-purpose flour | $\frac{1}{4}$ cup finely chopped walnuts |
| $\frac{1}{4}$ cup sugar | 1 cup milk |
| 3 teaspoons baking powder | $\frac{1}{4}$ cup salad oil or shortening, melted |
| 1 teaspoon salt | 1 egg |
| 1 cup finely chopped dates | |

1. Preheat oven to 400F. Grease sides and bottoms of 12 (3-inch) muffin-pan cups.

2. Sift flour with sugar, baking powder, and salt into medium bowl. Add the chopped dates and nuts; mix well.
 3. Measure milk in a 2-cup measure. Add oil and egg; beat with fork to mix well.
 4. Make a well in center of dry ingredients. Pour in milk mixture all at once; stir quickly, with fork, just until dry ingredients are moistened. Do not beat. Batter will be lumpy.
 5. Quickly put batter into muffin-pan cups, filling not quite two thirds full. Bake 20 to 25 minutes, or until golden.
 6. Loosen edge of each muffin with spatula; turn out. Serve hot.
- MAKES 12



MOLASSES BRAN MUFFINS

- | | |
|--|--|
| 1 cup whole-bran cereal | $\frac{1}{2}$ cup raisins |
| $\frac{3}{4}$ cup milk | 1 egg |
| 1 cup sifted all-purpose flour | $\frac{1}{4}$ cup soft butter or margarine |
| $1\frac{1}{2}$ teaspoons baking powder | $\frac{1}{4}$ cup light-brown sugar, firmly packed |
| 1 teaspoon baking soda | $\frac{1}{4}$ cup light molasses |
| $\frac{1}{2}$ teaspoon salt | |

1. Combine bran and milk in small bowl; let stand.
 2. Preheat oven to 400F. Grease sides and bottoms of 12 (3-inch) muffin-pan cups, or line each of the cups with a paper liner.
 3. Sift flour with baking powder, baking soda, and salt into a large bowl. Add raisins.
 4. In medium bowl, with wooden spoon, beat egg with butter, sugar, and molasses until the mixture is smooth. Stir in bran mixture, mixing well.
 5. Make a well in center of flour mixture. Pour in egg-bran mixture all at once; stir quickly, just until dry ingredients are moistened. Do not beat. Batter will be lumpy.
 6. Quickly put batter into muffin-pan cups, filling not quite two thirds full. Bake 20 to 25 minutes, or until nicely browned.
 7. Loosen edge of each muffin with a spatula; then turn them out. Serve warm.
- MAKES 12





HOT CHEESE MUFFINS

2 cups sifted all-purpose flour	$\frac{2}{3}$ cup grated sharp Cheddar cheese
$\frac{1}{4}$ cup sugar	1 cup milk
3 teaspoons baking powder	$\frac{1}{4}$ cup salad oil or shortening, melted
$\frac{1}{2}$ teaspoon salt	1 egg, slightly beaten
$\frac{1}{8}$ teaspoon ground red pepper	

1. Preheat oven to 425F. Grease sides and bottoms of 12 (2½-inch) muffin-pan cups.
2. Sift flour with sugar, baking powder, salt and pepper into large bowl. Stir in $\frac{2}{3}$ cup grated cheese.
3. Measure milk in 2-cup measure. Add oil and egg; mix well with fork.
4. Make a well in center of flour mixture. Pour in milk mixture all at once; stir quickly with fork just until dry ingredients are moistened. Do not beat. Batter will be lumpy.
5. Using $\frac{1}{4}$ -cup measuring cup (not quite full), quickly put batter into muffin cups, filling each $\frac{3}{4}$ full. (Dip only once for each muffin cup.)
6. Bake 20 minutes, or until muffins are golden and cake tester inserted in center comes out clean.
7. Loosen each muffin with spatula; turn out. If desired, sprinkle with 3 tablespoons grated cheese. Serve hot.

MAKES 12 MUFFINS

OATMEAL-RAISIN MUFFINS

1 cup buttermilk	2 tablespoons wheat germ
1 cup uncooked rolled oats	$\frac{1}{2}$ cup raisins
$\frac{1}{3}$ cup sifted all-purpose flour	$\frac{1}{3}$ cup butter or margarine, softened
1 teaspoon baking powder	$\frac{1}{4}$ cup light-brown sugar, packed
$\frac{1}{2}$ teaspoon baking soda	1 egg
$\frac{1}{2}$ teaspoon salt	1 tablespoon honey

1. Pour buttermilk over oats in medium bowl; let stand until buttermilk is absorbed – about $\frac{1}{2}$ hour. Grease sides and bottoms of 10 (3-inch) muffin-pan cups, or line each with paper liners.
2. Preheat oven to 400F. Sift flour with baking powder, soda and salt into medium bowl. Add wheat germ and raisins; mix well.
3. In large bowl, cream butter with sugar until light and fluffy. Beat in egg and honey.
4. Using fork, add flour mixture alternately with oat mixture, stirring only until dry ingredients are moistened. Do not beat. Batter will be lumpy.
5. Quickly put batter into muffin-pan cups, filling about two thirds full. Bake 25 to 30 minutes, or until golden.

6. Loosen edge of each muffin with spatula; turn out. Serve hot.

MAKES 10

CINNAMON TEA MUFFINS

1 cup whole-bran cereal	$\frac{3}{4}$ cup sugar
$\frac{3}{4}$ cup milk	1 egg
1 cup sifted all-purpose flour	$\frac{1}{4}$ cup shortening
$2\frac{1}{2}$ teaspoons baking powder	$\frac{1}{3}$ cup butter or regular margarine, melted
$\frac{1}{2}$ teaspoon salt	1 teaspoon ground cinnamon
$\frac{1}{2}$ teaspoon ground nutmeg	

1. Preheat oven to 400F. Grease well 12 (2-inch) muffin-pan cups.
2. In large bowl, combine cereal with milk. Let stand until most of milk is absorbed – about 5 minutes.
3. Meanwhile, sift flour with baking powder, salt, nutmeg, and $\frac{1}{4}$ cup sugar. Set aside.
4. Add egg and shortening to cereal mixture; with wooden spoon, beat until well blended. Add flour mixture, stirring only until mixture is moistened.
5. Spoon into prepared muffin-pan cups, filling two thirds full; bake about 25 minutes, or until nicely browned.
6. Remove from pans. Roll hot muffins in butter, then in cinnamon combined with remaining sugar. Serve immediately.

MAKES 12

COCONUT MUFFINS

$1\frac{3}{4}$ cups sifted all-purpose flour	1 cup canned flaked coconut
$\frac{1}{2}$ cup sugar	1 cup milk
3 teaspoons baking powder	$\frac{1}{4}$ cup butter or margarine, melted
1 teaspoon salt	1 egg

1. Preheat oven to 400F. Lightly grease sides and bottoms of 14 (2½-inch) muffin-pan cups, or line each with a paper liner.
 2. Sift flour with the sugar, baking powder, and salt into a large bowl. Add the coconut, mixing to combine well.
 3. To milk in a 2-cup measure, add butter and egg; beat with fork to mix well.
 4. Make a well in center of flour mixture; pour in milk mixture all at once. Stir quickly with fork, just until dry ingredients are moistened. Do not beat. Batter will be lumpy.
 5. Put into muffin cups; fill little more than half full. Bake 20 to 25 minutes, or until light golden-brown.
 6. Loosen muffins with spatula; turn out. Serve hot.
- MAKES 14 MUFFINS

Pancakes and Waffles

Betty Botter, nursery-rhyme batter problem girl, would only have one problem with our recipes for pancakes and waffles – which to choose first. Our advice to you: Try them all. Men, particularly, favor the griddlecake (call it flannel cake, flapjack, hot cake, or whatever you wish). As for waffles, what a treat well-favored, well-flavored waffles are for a Sunday breakfast – and what a wonderful way to start the week.

BASIC PANCAKE BATTER

2 cups sifted all-purpose flour	1 egg
3 teaspoons baking powder	1½ cups milk
1 teaspoon salt	3 tablespoons butter or regular margarine, melted and cooled; or salad oil
2 tablespoons sugar	

1. Sift flour with baking powder, salt, and sugar into medium bowl.
2. With rotary beater, beat egg in small bowl. Add milk and melted butter; beat until well mixed.
3. Pour into dry ingredients; beat only until combined – batter will be lumpy.
4. Meanwhile, slowly heat griddle* or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.
5. Use about ¼ cup batter for each pancake. Cook until bubbles form on surface and edges become dry. Turn; cook 2 minutes longer, or until nicely browned on underside. Serve with butter and warm maple syrup.

MAKES ABOUT 12 (4½-INCH) PANCAKES

BLUEBERRY PANCAKES: Add 1 cup washed, well-drained blueberries to Basic Pancake Batter; cook as above.

PINEAPPLE-NUT PANCAKES: Add ½ cup well-drained crushed pineapple and ½ cup finely chopped pecans to Basic Pancake Batter; cook as above.

FRESH-PEACH PANCAKES: Add ½ cup chopped and drained fresh ripe peaches to Basic Pancake Batter; cook as above.

COCONUT PANCAKES: Add 1 cup flaked coconut to Basic Pancake Batter; cook as above.

PEANUT PANCAKES: Add 1 cup finely chopped peanuts to Basic Pancake Batter; cook as above.

BACON PANCAKES: Add ½ cup crisp, cooked, crumbled bacon to Basic Pancake Batter; cook as above.

CHEESE PANCAKES: Add 1 cup grated Cheddar cheese to Basic Pancake Batter; cook as above.

SLICED-BANANA PANCAKES: Make Basic Pancake Batter. Before turning pancakes, place 3 or 4 thin slices of banana on each pancake; turn; cook as directed above.

*When using a griddle with automatic temperature control, preheat griddle to 400F.



GRIDDLECAKES

1 cup sifted all-purpose flour	2 tablespoons sugar
2 teaspoons baking powder	1 egg
½ teaspoon salt	1 cup milk
	3 tablespoons butter or margarine, melted

1. Sift flour with baking powder, salt, and sugar into medium bowl.
2. With rotary beater, beat egg in small bowl. Add milk and butter; beat until well mixed.
3. Pour into dry ingredients; beat only until combined – batter will be lumpy.
4. Meanwhile, slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.
5. Use about ¼ cup batter for each griddlecake; cook until bubbles form on surface and edges become dry. Turn; cook 2 minutes longer, or until nicely browned on underside. Serve with Uncle John's Whipped Butter and any of sauces, pages 57-58.

MAKES 8 (4-INCH) GRIDDLECAKES

APPLE GRIDDLECAKES: Add 1 cup pared, thinly sliced apple to Griddlecakes batter; cook as above. Serve with Spicy Applesauce, page 57.

MAKES 8 (4-INCH) GRIDDLECAKES

BANANA GRIDDLECAKES: Sift ⅛ teaspoon nutmeg with Griddlecakes dry ingredients. Add to batter 1 cup mashed banana and 2 teaspoons lemon juice; cook as above. Serve with Uncle John's Whipped Butter and Hot Maple Syrup, pages 57-58.

MAKES 12 (4-INCH) GRIDDLECAKES



BUCKWHEAT BUTTERMILK PANCAKES

1 cup sifted all-purpose flour	1 cup unsifted buckwheat flour
1/2 teaspoon salt	1 egg, well beaten
1 teaspoon baking powder	1/4 cup butter or margarine, melted; or
1 teaspoon baking soda	1/4 cup salad oil
2 tablespoons sugar	2 cups buttermilk

1. Into medium bowl, sift all-purpose flour with salt, baking powder, baking soda, and sugar. Stir in buckwheat flour; set aside.

2. In small bowl, combine egg, butter, and buttermilk, mixing well. Add to flour mixture, mixing only until combined – will be lumpy.

3. Meanwhile, slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.

4. Use 1/4 cup batter for each pancake; cook until bubbles form on surface and edges become dry. Turn; cook 2 minutes longer, or until nicely browned on underside.

5. Serve warm, with butter and maple syrup.

MAKES ABOUT 16 (4-INCH) PANCAKES

Note: For thinner pancakes, increase buttermilk to 2 1/4 cups.



OLD-FASHIONED FLAPJACKS (pictured on pages 54-55)

3 eggs	1 teaspoon light-brown sugar
1 cup sifted all-purpose flour	1/2 cup buttermilk
3 teaspoons baking powder	2 tablespoons butter or margarine, melted
1/2 teaspoon salt	
2 teaspoons granulated sugar	

1. In large bowl of electric mixer, at high speed, beat eggs until light and fluffy – about 2 minutes.

2. Into eggs, sift flour with baking powder, salt, and granulated sugar. Add brown sugar; beat until smooth.

3. Stir in buttermilk and butter just until combined; do not overbeat.

4. Meanwhile, slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.

5. Use 1/4 cup batter for each flapjack; cook until bubbles form on surface and edges become dry. Turn; cook 2 minutes longer, or until nicely browned on underside.

6. Serve with Uncle John's Whipped Butter and Strawberry Sauce, pages 57-58.

MAKES 8 (4-INCH) FLAPJACKS

BLUEBERRY FLAPJACKS

1. To Old-Fashioned Flapjacks batter, gently add 1 pkg (12 oz) thawed frozen blueberries, drained; or 1 1/4 cups fresh blueberries. Stir just until combined. Be careful not to break berries as you stir.

2. Cook flapjacks as direct in recipe.

3. Serve with Uncle John's Whipped Butter and Sour-Cream Topping, page 57.

MAKES 12 (4-INCH) FLAPJACKS

FRESH-CORN PANCAKES

2/3 cup sifted all-purpose flour	1 cup fresh-corn kernels, cut from cob
1 teaspoon baking powder	2 tablespoons finely chopped green pepper
1/2 teaspoon salt	2 eggs, well beaten
1/2 teaspoon monosodium glutamate	1/4 cup melted butter or margarine
1 teaspoon sugar	6 tablespoons milk
1 tablespoon finely chopped onion	

1. Sift dry ingredients together; set aside.

2. In medium bowl, combine onion, corn, green pepper, and eggs.

3. Blend in butter, milk, and sifted dry ingredients.

4. Ladle batter by about 1/4 cupfuls onto preheated, lightly greased griddle. Gently pat pancakes into uniform shape. When bubbles stop breaking on surface, turn; bake until second side is golden-brown.

5. Serve at once, with butter and warmed syrup.

MAKES ABOUT 12 (3-INCH) PANCAKES



FREEZER OATMEAL PANCAKES

1 1/2 cups uncooked rolled oats	2 tablespoons brown sugar
2 cups milk	3 eggs
1 cup unsifted all-purpose flour	4 tablespoons butter or margarine, melted
2 teaspoons baking powder	Salad oil
1 teaspoon salt	Maple syrup

1. Turn oats into deep bowl; stir in milk; let stand until milk is almost absorbed – about 1/2 hour.

2. Sift flour with baking powder and salt; stir in brown sugar to mix well.

3. Add eggs to oat mixture; mix well.

4. Sprinkle flour mixture over top; add melted butter; stir just until combined; do not overbeat.

5. Lightly grease griddle or heavy skillet with oil; heat slowly. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.
 6. Use $\frac{1}{4}$ cup batter for each pancake; cook until bubbles form on surface and edge becomes dry. Turn; cook 2 minutes longer, or until nicely browned on underside.
 7. To freeze: Cool the pancakes on a wire rack. Wrap them individually in foil; freeze.
 8. To serve: Unwrap number of pancakes needed. Toast in toaster (toast twice if necessary for heating through). Serve hot, with maple syrup.
- MAKES 16 (4-INCH) PANCAKES

SOUR-CREAM PANCAKES

1 cup sifted all-purpose flour	$\frac{1}{2}$ cup sour cream
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon baking soda	2 eggs
$\frac{1}{2}$ teaspoon salt	3 tablespoons butter or margarine, melted

1. Sift flour with baking powder, baking soda, and salt. Combine sour cream and milk, stirring well.
2. In large bowl of electric mixer, at high speed, beat eggs until light and fluffy.
3. At low speed, alternately blend in flour mixture and sour-cream mixture, beginning and ending with flour. Then blend in melted butter.
4. Meanwhile, slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.
5. Use a scant $\frac{1}{4}$ cup batter for each pancake; cook until bubbles form on surface and edges become dry. Turn; cook 2 minutes longer, or until nicely browned on underside. Serve with Uncle John's Whipped Butter and Strawberry Sauce, or Hot Maple Syrup, pages 57-58.

MAKES 9 (4-INCH) PANCAKES

TOASTER BUTTERMILK PANCAKES

3 eggs	1 teaspoon light-brown sugar
1 cup sifted all-purpose flour	$\frac{1}{2}$ cup buttermilk (see Note)
3 teaspoons baking powder	2 tablespoons butter or margarine, melted
$\frac{1}{2}$ teaspoon salt	
2 teaspoons granulated sugar	

1. In large bowl of electric mixer, at high speed, beat eggs until light and fluffy – about 2 minutes.
2. Into eggs, sift flour with baking powder, salt and granulated sugar. Add brown sugar; beat until smooth.

3. Stir in buttermilk and butter just until combined; do not overbeat.
4. Meanwhile, slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.
5. Use $\frac{1}{4}$ cup batter for each pancake; cook until bubbles form on surface and edge becomes dry. Turn; cook 2 minutes longer, or until nicely browned on underside.
6. To freeze: Cool pancakes on wire rack. Wrap individually in foil; freeze.
7. To serve: Unwrap number of pancakes needed. Toast in toaster (toast twice, if necessary, for heating through). Serve hot with sour cream, maple syrup and assorted preserves.

MAKES 8 (4-INCH) PANCAKES

Note: To substitute sour milk for buttermilk, measure $1\frac{1}{2}$ teaspoons lemon juice or vinegar into measuring cup; add milk to measure $\frac{1}{2}$ cup.



CORNMEAL PANCAKES

1 cup yellow cornmeal	2 teaspoons baking powder
2 tablespoons sugar	1 egg
1 teaspoon salt	$\frac{1}{2}$ cup milk
1 cup boiling water	2 tablespoons butter or margarine, melted
$\frac{1}{2}$ cup sifted all-purpose flour	

1. Combine cornmeal, sugar, and salt in large bowl. Slowly stir in boiling water; cover, and let stand 10 minutes.
2. Sift flour with baking powder; set aside.
3. In small bowl, beat egg, milk, and butter until smooth. Pour into cornmeal batter, along with flour mixture, stirring quickly only until combined.
4. Meanwhile, slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.
5. Use $\frac{1}{4}$ cup batter for each pancake; cook until bubbles form on surface and edges become dry. Turn; cook 2 minutes longer, or until nicely browned on underside.
6. Serve with Uncle John's Whipped Butter and Orange-Maple Syrup, or Spicy Applesauce, pages 57-58.

MAKES 10 (4-INCH) PANCAKES

From left to right: Spicy Applesauce, recipe on page 57; Hot Maple Syrup, recipe on page 58; Honey Sauce, recipe on page 57; Old-Fashioned Flapjacks, recipe on page 52 with Uncle John's Whipped Butter, recipe on page 57 and Strawberry Sauce, recipe on page 58; Orange-Marmalade Sauce, recipe on page 58.





SUNDAY-MORNING CRÊPES

1½ cups sifted all-purpose flour	½ teaspoon salt
2 tablespoons sugar	2 eggs, beaten
1 teaspoon baking powder	2 cups milk
	2 tablespoons butter or margarine

1. Sift flour with sugar, baking powder, and salt into medium bowl.
 2. In bowl, combine eggs and milk; beat, with rotary beater, until well mixed. Pour into dry ingredients; beat until smooth.
 3. Preheat oven to 300F.
 4. For each pancake, melt ½ teaspoon butter in 8-inch skillet.
 5. Pour in ¼ cup batter, rotating pan quickly to spread batter completely over bottom of pan.
 6. Cook, over high heat, 1 minute; turn; cook 1 minute longer. Fold into quarters. Keep hot in oven while cooking remaining pancakes.
 7. Serve with Uncle John's Whipped Butter and Sour-Cream Topping, Strawberry Sauce, Praline-Butter Sauce, or Hot Maple Syrup, pages 57-58.
- MAKES 12 CRÊPES

SWEDISH WAFFLES

1½ cups sifted all-purpose flour	3 tablespoons butter or margarine, melted
1 tablespoon granulated sugar	1 cup heavy cream, whipped
1 teaspoon salt	1 tablespoon shortening or salad oil
2 eggs	Confectioners' sugar
⅓ cup water	

1. Sift flour with granulated sugar and salt into medium bowl.
2. With rotary beater, beat eggs well in small bowl. Add water and the butter; beat until mixed.
3. Pour into flour mixture; beat until smooth. Fold in whipped cream until well combined.
4. To make heart-shape waffles: Lightly grease both sides of heart-shape waffle iron with shortening. Heat iron, over moderate heat, 3 to 4 minutes; turn; and heat other side. (Iron is hot when drop of water sputters and rolls off surface.)
5. For each waffle, pour about ½ cup batter on iron; quickly spread evenly with spatula. Bake 2 minutes on one side. Turn; bake two minutes on other side. Repeat until rest of batter is used.
6. Serve warm or cold, sprinkled with confectioners' sugar.

MAKES ABOUT 25 HEART-SHAPE WAFFLES

To make regular waffles: Preheat waffle iron as manufacturer directs. For each waffle, pour about ¾ cup batter on iron; quickly spread evenly with

spatula. Cover, and bake as manufacturer directs. Repeat with rest of batter. Serve warm or cold, sprinkled with confectioners' sugar.

MAKES ABOUT 12 WAFFLES

H.R.M.'S FAVORITE WAFFLES

4 eggs	2 cups buttermilk; or 1 cup cream, mixed with 1 cup milk
2 cups sifted all-purpose flour	1 cup melted butter
1 teaspoon salt	
1 teaspoon baking soda	
1 teaspoon baking powder	

1. Preheat waffle iron.
2. In large bowl, beat eggs until light.
3. Sift together flour, salt, baking soda, and baking powder.
4. Add flour mixture and buttermilk alternately to beaten eggs, beginning and ending with flour mixture. Add melted butter; blend thoroughly.
5. For each waffle, pour batter into center of lower half of waffle iron until it spreads to 1 inch from edge – about ½ cup.
6. Lower cover on batter; cook as manufacturer directs, or until waffle iron stops steaming. Do not raise cover during baking.
7. Carefully loosen edge of waffle with fork; remove. Serve hot.

MAKES 8 WAFFLES

PECAN WAFFLES

2 cups sifted cake flour	1¼ cups milk
2 teaspoons baking powder	6 tablespoons salad oil
½ teaspoon salt	2 egg whites
2 egg yolks	½ cup chopped pecans

1. Preheat waffle iron.
2. Sift flour with baking powder and salt; set aside.
3. In medium bowl, with rotary beater, beat egg yolks, milk, and salad oil until well combined. Gradually add flour mixture, a little at a time, beating after each addition; beat only until smooth.
4. In small bowl, beat egg whites until stiff peaks form when beater is raised. With rubber scraper, gently fold egg whites into batter just until combined. Stir in pecans.
5. For each waffle, pour batter into center of lower half of waffle iron until it spreads to 1 inch from edge – about ½ cup.
6. Lower cover on batter; cook as manufacturer directs, or until waffle iron stops steaming. Do not raise cover during baking.
7. Carefully loosen edge of waffle with fork; remove. Serve hot.

MAKES 4 LARGE WAFFLES

TOPPINGS FOR PANCAKES AND WAFFLES

These special sauces and butters will complement the flavor of pancakes and waffles, and will earn you compliments when you serve them. You'll find a wide variety of syrups on your grocer's shelves, but we are sure you will want to try these easy recipes, too.

UNCLE JOHN'S WHIPPED BUTTER

1/4 lb sweet or salt butter

1. Let butter stand, at room temperature, in small bowl of electric mixer 30 minutes.
2. Beat at low speed until smooth; then beat at high speed until light and fluffy (about 10 minutes in all).
3. Mound high in small bowl. Serve at room temperature.

MAKES ABOUT 1 CUP

CINNAMON BUTTER

1/2 cup butter 6 tablespoons
1 teaspoon cinnamon confectioners' sugar

Beat butter until very soft. Stir in cinnamon and sugar; blend smoothly.

MAKES 2/3 CUP

HONEY BUTTER

1/2 cup butter 1/2 cup honey

Beat butter until very soft. Stir in honey, and blend until smooth.

MAKES 1 CUP

MAPLE BUTTER

1/2 cup butter
2 tablespoons maple-
flavored syrup

Beat butter until very soft. Gradually blend in syrup.

MAKES 1/2 CUP

ORANGE BUTTER

1/2 cup butter 6 tablespoons
2 teaspoons grated confectioners' sugar
orange peel

Beat butter until very soft. Stir in orange peel and sugar until smooth. Serve at room temperature.

MAKES 2/3 CUP

SOUR-CREAM TOPPING

1 1/2 cups sour cream 1/8 teaspoon nutmeg
2 tablespoons honey
2 tablespoons light-
brown sugar

1. Combine all ingredients in small bowl; blend thoroughly.
2. Serve at room temperature.

MAKES 1 2/3 CUPS

SPICY APPLESAUCE

1 can (1 lb) applesauce 1/2 teaspoon nutmeg
1 tablespoon butter or 1/2 teaspoon cinnamon
margarine

Combine all ingredients in small bowl; blend thoroughly. Serve warm or cold.

MAKES 1 1/3 CUPS

BLUEBERRY SAUCE

1 can (14 1/2 oz) 2 tablespoons light corn
blueberries syrup

1. Drain blueberry liquid into small saucepan. Stir in corn syrup.
2. Bring to a boil; reduce heat, and simmer 10 minutes. Stir in blueberries. Serve warm.

MAKES 2 CUPS

HONEY SAUCE

1 cup honey 2 tablespoons orange
2 tablespoons lemon juice
juice

1. Combine ingredients in small saucepan.
2. Heat gently, over low heat and stirring, 5 minutes. Serve warm.

MAKES 1 1/4 CUPS

PRALINE-BUTTER SAUCE

1/2 cup butter or 1/4 cup chopped pecans
margarine
1/2 cup light-brown sugar,
firmly packed

1. In small bowl of electric mixer, at high speed, beat butter until light and fluffy.
2. Gradually beat in sugar until very light and fluffy.
3. Add pecans. Serve at room temperature.

MAKES 1 CUP

1½ cups maple-flavored
syrup

1 cup butter or margarine

1½ teaspoons grated
orange peel

- ## ORANGE SYRUP

- 1 can (6 oz) frozen orange juice concentrate,
thawed and undiluted
- 1/2 cup honey
1/2 cup butter or
margarine

1. Combine ingredients in small saucepan.
 2. Heat, stirring occasionally, until butter is melted.
- Serve hot.
- MAKES ABOUT 1½ CUPS**

1 pkg (10 oz) frozen sliced strawberries, thawed	2 teaspoons cornstarch
	1 teaspoon lemon juice

1. Drain strawberries, reserving liquid. In medium

saucepan, combine 1 tablespoon strawberry liquid and the 2 teaspoons cornstarch; stir until smooth. 2. Add remaining liquid, the berries and lemon juice; bring to boiling, stirring. Sauce will be slightly thickened and translucent. Serve warm.

MAKES ABOUT 1½ CUPS

1 cup orange marmalade ½ cup honey

1. Combine ingredients in small saucepan.
 2. Heat gently, over low heat and stirring, 5 minutes. Serve warm.
- MAKES 1½ CUPS**

1 cup dark-brown sugar, firmly packed
1/2 cup water
1/4 teaspoon maple flavoring
2 tablespoons butter

1. Combine sugar and water in medium saucepan; bring to boiling.
 2. Boil, uncovered, 5 minutes. Add maple flavoring and butter; stir until butter melts. Serve hot.
- MAKES 1 CUP

Perfect doughnuts are tender, light, fragrant. We warn you that once you have learned to make them, your family will never permit you to forget – they'll want you to make them again and again. Incidentally, we also give you frostings to go over doughnuts and make them look as pretty as a picture. All recipes are pictured on pages 60-61.

3 eggs	1 teaspoon baking soda
1 cup granulated sugar	1 teaspoon salt
2 tablespoons soft butter or margarine	$\frac{3}{4}$ teaspoon ground nutmeg or mace
$3\frac{3}{4}$ cups sifted all- purpose flour	$\frac{2}{3}$ cup buttermilk
2 teaspoons baking powder	Salad oil for frying
	Frostings, page 62, or cinnamon-sugar

1. In large bowl of electric mixer, at high speed, beat eggs with granulated sugar and butter until very light and fluffy – about 2 minutes; scrape side of bowl occasionally.
2. Meanwhile, sift flour with baking powder, baking soda, salt, and nutmeg; set aside.
3. At low speed, gradually beat the buttermilk into the egg-sugar mixture.
4. Add flour mixture gradually; beat, at low speed, just until it is combined and smooth. Dough will be soft.
5. Cover bowl with plastic wrap or waxed paper. Refrigerate until chilled – about 1 hour.
6. Now remove half the chilled dough to a very well floured pastry cloth (keep rest in refrigerator until ready to use). Turn over dough, to coat with flour.
7. Roll out $\frac{1}{3}$ inch thick. Cut the dough with a

floured 3-inch doughnut cutter, dipping cutter into flour between each cutting.

8. With wide spatula, transfer cut doughnuts to top edge of pastry cloth.

9. Press trimmings together; reroll, and cut. Let rest, uncovered, 10 minutes. Roll and cut other half of dough.

10. Meanwhile, in electric skillet or heavy saucepan, slowly heat salad oil (from 1½ to 2 inches deep) to 375F on your deep-frying thermometer.

11. Gently drop doughnuts and "holes," 3 or 4 at a time, into the hot oil (adding too many doughnuts at one time would cool oil; doughnuts would absorb it and be greasy).

12. As they rise to surface, turn with a slotted utensil; continue frying doughnuts and holes until they are golden-brown on both sides – about 3 minutes in all.

13. With slotted utensil, lift doughnuts from hot oil; hold over skillet a few seconds, to drain slightly.

14. Drain well on paper towels. Frost warm doughnuts, or sprinkle them with cinnamon sugar.

MAKES 22 THREE-INCH DOUGHNUTS AND DOUGHNUT HOLES

Note: To make cinnamon-sugar, mix 1 cup granulated sugar and 1 teaspoon cinnamon.



CRULLERS

3 eggs	1 teaspoon salt
1 cup granulated sugar	½ teaspoon ground cardamom; or ¾ teaspoon ground nutmeg or mace
½ cup soft butter or margarine	¼ cup milk
4 cups sifted all-purpose flour	Salad oil for frying
1½ teaspoons baking powder	Confectioners' sugar

1. At high speed, in large bowl of electric mixer, beat eggs with granulated sugar and butter until very light and fluffy – about 3 minutes.

2. Meanwhile, sift flour with baking powder, salt, and cardamom; set aside.

3. At low speed, beat milk into egg mixture.

4. Then add half the flour mixture gradually; beat until combined and smooth. With wooden spoon, beat in rest of flour mixture. Dough will be a little stiff. Cover bowl with plastic wrap or waxed paper; refrigerate until well chilled – about 1 hour.

5. Remove half the chilled dough to well-floured pastry cloth (keep rest in refrigerator until ready to use). Turn over dough, to coat with flour. Then roll out into a 12-by-8-inch rectangle.

6. With sharp knife or pastry wheel, cut dough in half lengthwise, to make two 12-by-4-inch rectangles.

7. Cut crosswise into 8 (1½-inch) strips. Cut a 1-inch slit lengthwise in center of each strip. Pull one end through slit. Roll and cut other half of dough.

8. Meanwhile, in electric skillet or heavy saucepan, slowly heat salad oil (1½ to 2 inches) to 375F on deep-frying thermometer.

9. Gently drop crullers, 3 or 4 at a time, into hot oil. As they rise to surface, turn over with slotted utensil. Fry until golden-brown on both sides – about 3 minutes in all.

10. With slotted utensil, lift crullers from oil; hold over skillet a few seconds, to drain slightly. Drain well on paper towels. Cool completely on wire rack; then sprinkle with confectioners' sugar.

MAKES ABOUT 32



FRENCH CRULLERS

Shortening or salad oil	1 cup water
14 (3½-inch) foil circles	1¼ cups sifted all-purpose flour
2 tablespoons granulated sugar	4 eggs
½ teaspoon salt	1 teaspoon vanilla extract
¼ cup butter or margarine	Salad oil for frying
	Confectioners' sugar

1. With shortening, grease one side of foil circles very well.

2. In heavy 2½-quart saucepan, combine granulated sugar, salt, butter and water. Bring to boiling. Remove from heat.

3. Quickly add flour all at once; beat with wooden spoon until flour is moistened. Cook over medium heat, beating vigorously until dough forms ball and leaves side of pan. Remove from heat.

4. Add eggs, one at a time. With electric mixer at medium speed, beat after each addition. Continue beating until mixture is smooth, shiny and satiny and forms strands that break apart – it should hold its shape when beater is slowly raised. Beat in vanilla.

5. To make crullers, turn mixture into a large pastry bag with a number-6 star tip. Press mixture onto greased foil to form circles about 3¼ inches in diameter, overlapping ends of circles slightly. Let stand 20 minutes.

6. In electric skillet or large, heavy skillet, slowly heat oil (1½ to 2 inches) to 350F on deep-frying thermometer. Place crullers, including the foil, in hot oil, four at a time.

7. Turn each as it rises to top. Lift out foil. Fry about 10 minutes, or until golden, turning several times. Lift out with slotted spoon.

8. Drain on paper towels; remove to wire rack. Serve warm, sprinkled with confectioners' sugar.

MAKES 14



UMMMM...FRESH WARM DOUGHNUTS!



CREOLE DOUGHNUTS

$\frac{3}{4}$ cup milk	1 egg
$\frac{1}{4}$ cup granulated sugar	$3\frac{1}{2}$ cups sifted all-purpose flour
$\frac{1}{2}$ teaspoon salt	Salad oil for frying
2 tablespoons butter or margarine	Confectioners' sugar
1 pkg active dry yeast	
$\frac{1}{3}$ cup warm water (105 to 115F)	

1. Heat milk in small saucepan until bubbles form around edge of pan; remove from heat. Add sugar, salt and butter; stir until butter is melted. Cool to lukewarm.
2. In large bowl, sprinkle yeast over warm water (if possible, check temperature of water with thermometer). Stir until dissolved. Stir in milk mixture and egg.
3. Add 2 cups flour; with electric mixer at medium speed, beat until smooth. Add remaining flour, beating with wooden spoon about 2 minutes, or until smooth – dough will be soft.
4. Place in lightly greased bowl; turn to bring up greased side. Cover with waxed paper and towel. Refrigerate until well chilled – about 4 hours.
5. In electric skillet or heavy saucepan, slowly heat salad oil (from $1\frac{1}{2}$ to 2 inches deep) to 360F on deep-frying thermometer.
6. Meanwhile, remove dough from refrigerator; divide in half; return half to refrigerator until ready to use. On lightly floured pastry cloth or surface, roll out other half of dough into 9-by-8-inch rectangle; cut into 20 pieces.
7. Gently drop pieces, four at a time, into hot oil. As they rise to surface, turn with slotted utensil. Fry until golden-brown on both sides – about 3 minutes in all. Repeat with other half of dough.
8. Drain on paper towels. Sprinkle with confectioners' sugar. Serve warm.

MAKES 40

Fill or frost them, sugar or spice them, twist them or cut them into rounds: There's almost no end to the variety of doughnuts you can make with the six basic doughs we've used here. Three contain yeast: feather-light for jelly doughnuts, a richer version with mashed potato, and a Creole variation for the puffy New Orleans calas. For old-fashioned cake doughnuts, there is buttermilk dough; for crullers, a baking-powder mixture and a cream-puff dough. (Recipes on pages 58, 59, 62, 63.)

OLD-FASHIONED JELLY DOUGHNUTS

Dough

1/2 cup milk
1/3 cup sugar
1 teaspoon salt
1/3 cup butter or
margarine
2 pkg active dry yeast
1/2 cup warm water (105 to
115F)

3 egg yolks
3 3/4 cups sifted all-
purpose flour

Raspberry or strawberry
jam or jelly
1 egg white
Salad oil for frying
Sugar

1. **Make Dough.** Heat milk in small saucepan until bubbles form around edge of pan; remove from heat. Add 1/3 cup sugar, the salt and butter; stir until butter melts. Let cool to lukewarm.

2. In large bowl, sprinkle yeast over warm water (if possible, check temperature of water with thermometer). Stir until dissolved.

3. Add milk mixture, egg yolks and 2 cups flour. With electric mixer at medium speed, beat until smooth – about 2 minutes.

4. With wooden spoon, beat in remaining flour; beat until smooth.

5. Cover with foil; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.

6. Punch down dough. Turn out onto lightly floured surface; turn over to coat with flour. Knead ten times, or until dough is smooth. Divide in half.

7. Roll out half of dough to 1/4-inch thickness. Cut into 12 (3-inch) rounds. Place 1 teaspoon jam in center of half of rounds; brush edge with egg white. Top with remaining rounds, and press together firmly to seal. Arrange on floured cookie sheet. Repeat with rest of dough.

8. Cover with towel; let rise until double in bulk – about 45 minutes.

9. Meanwhile, in deep-fat fryer or heavy skillet, slowly heat salad oil (2 inches deep) to 350F on deep-frying thermometer.

10. Gently drop doughnuts, three or four at a time, into hot oil. Fry, turning as they rise to surface and turning once again, until golden-brown – about 4 minutes in all. (Break one open to test; fry others longer, if necessary.)

11. Remove with slotted utensil. Drain on paper towels. While still warm, dust with sugar, or, if desired, brush while warm with Chocolate Frosting or any of the frostings below.

MAKES 12

VANILLA FROSTING

2 cups unsifted
confectioners' sugar
2 1/2 tablespoons milk

1 teaspoon vanilla
extract

1. In medium bowl, combine all ingredients, stirring with fork until smooth and well combined.

2. Spread each warm doughnut with 2 tablespoons frosting. If desired, garnish tops with chopped nuts, plain or toasted coconut, nonpareils or chocolate sprinkles.

MAKES ENOUGH FOR 2 DOZEN DOUGHNUTS

ORANGE FROSTING: Substitute 1 tablespoon grated orange peel for the vanilla extract.

PINK FROSTING: Substitute 2 1/2 tablespoons cranberry juice for milk and vanilla.

CHOCOLATE FROSTING: Blend 1 square melted unsweetened chocolate into Vanilla Frosting.

GLAZED POTATO DOUGHNUTS

1 cup milk
1/4 cup granulated sugar
1 teaspoon salt
1/4 cup butter or regular
margarine

1 pkg active dry yeast
1/4 cup warm water (105 to
115F)

3/4 cup unseasoned
mashed potato
2 eggs

5 1/2 cups sifted all-
purpose flour
Salad oil for frying

Glaze

2 2/3 cups confectioners'
sugar
1 teaspoon vanilla
extract
6 tablespoons water

1. In small saucepan, heat milk until bubbles form around edge of pan; remove from heat. Add granulated sugar, salt and butter; stir until butter is melted. Let cool to lukewarm.

2. In large bowl, sprinkle yeast over warm water (if possible, check temperature of water with thermometer). Stir until dissolved.

3. Add the lukewarm milk mixture, mashed potato, eggs and 2 cups flour. With electric mixer at medium speed, beat until smooth – about 2 minutes.

4. With wooden spoon, beat in remaining flour, beat until smooth.

5. Cover with towel; let rise in warm place (85F), free from drafts, until double in bulk – about 1 hour.

6. Punch down dough. Turn out onto well-floured pastry cloth; turn over, to coat with flour. Knead ten times, or until the dough is smooth.

7. Cover with bowl; let dough rest 10 minutes.

8. Roll out dough 1/2 inch thick. Cut with floured 3-inch doughnut cutter. With wide spatula, move cut doughnuts to edge of pastry cloth.

9. Press remaining dough into ball; reroll; cut. Cover with towel; let rise until double in bulk – 45 minutes.

10. Meanwhile, in electric skillet or heavy saucepan, slowly heat salad oil (1 1/2 to 2 inches) to 375F on deep-frying thermometer.

11. Gently drop doughnuts, three or four at a time, into hot oil. As they rise to surface, turn over with slotted utensil. Fry until golden-brown on both

sides – about 3 minutes in all. Drain well on paper towels.

12. **Make Glaze.** In small bowl, combine confectioners' sugar, vanilla and water; use to glaze warm doughnuts. Drain on rack. Or let cool; frost with one of frostings on page 62. Serve doughnuts as they are made.

MAKES 20

LONG JOHNS

Dough for Glazed Potato

Doughnuts, page 62

1. Roll half of dough into rectangle 8 inches wide and 9 inches long.
2. Cut in quarters. Cut each quarter into strips 3 inches wide.
3. Fry as directed in recipe for Glazed Potato Doughnuts. Repeat with other half of dough.
4. Sprinkle with confectioners' sugar, or glaze, if desired, with one of frostings on page 62.

MAKES 24

DOUGHNUT SQUARES

Dough for Glazed Potato

Doughnuts, page 62

1. Roll dough into a rectangle 18 inches long and 6 inches wide. Cut in half lengthwise then crosswise to make 12 squares.
2. Let rise, covered with towel, until double – 45 minutes.
3. Fry as directed for Glazed Potato Doughnuts. Glaze or frost.

MAKES 12 SQUARES

DOUBLE TWISTS

Dough for Glazed Potato Confectioners' sugar
Doughnuts, page 62

1. Roll half of dough into a 12-by-10-inch rectangle.
2. With sharp, floured knife, cut into 12 strips, 10 inches long and 1 inch wide.
3. Fold each strip in half; pinch ends together; twist three times. Place twists at top edge of pastry cloth. Repeat with remaining dough.
4. Cover with towel; let rise until double in bulk – about 45 minutes. Fry as directed in recipe for Glazed Potato Doughnuts. While still warm, sprinkle with confectioners' sugar, or frost with glaze or one of frostings on page 62.

MAKES 24

Ways with Bakery Bread



There are ever so many ways of using the baked bread that you buy at your grocer's – even stale bread. As for fresh bread, the variety of things you can do to make it more interesting is limited only by your imagination – and ours.

CINNAMON TOAST

$\frac{1}{4}$ cup sugar	12 bread slices, toasted
$1\frac{1}{2}$ teaspoons ground cinnamon	and buttered

1. Combine sugar and cinnamon; mix thoroughly.
2. Sprinkle cinnamon-sugar mixture on toast slices; cut in half or in 3 fingers.

MAKES 24 HALVES OR 36 FINGERS

FRENCH TOAST

2 eggs	6 day-old white bread
3 tablespoons milk	slices
$\frac{1}{2}$ teaspoon sugar	Butter or margarine
Dash salt	Maple syrup
Dash ground nutmeg	

1. In shallow dish, combine eggs with milk, sugar, salt, and nutmeg.
2. Add bread slices, one at a time, to egg mixture; let stand about 30 seconds on each side to coat completely.
3. In medium skillet, using about 1 tablespoon butter for each, sauté bread slices until golden on both sides – about $1\frac{1}{2}$ minutes in all.
4. Serve hot, with maple syrup.

MAKES 3 SERVINGS

FRENCH-TOAST "WAFFLES"

1. Preheat waffle iron.
2. Prepare French Toast, above; do not cook.
3. Place bread slices, 2 at a time, in lower half of waffle iron. Bake until waffle iron stops steaming, or until "waffles" are golden. Serve hot, with maple syrup.

MAKES 3 SERVINGS

FRENCH BREAD WITH ONIONS

- | | |
|--|--------|
| 1 loaf French bread | Salt |
| 1/2 cup soft butter or
margarine | Pepper |
| 1 large Bermuda onion,
very thinly sliced | |

1. Preheat oven to 400F.
2. At 1-inch intervals, make diagonal cuts into loaf; do not cut through bottom.
3. Spread butter between bread slices. Then place an onion slice between each two bread slices and sprinkle with salt and pepper.
4. Place bread on ungreased cookie sheet; sprinkle top with few drops water.
5. Bake about 10 minutes, or until butter is melted and bread is hot. Serve immediately.

MAKES ABOUT 12 SERVINGS

QUICK PATTY SHELLS

1. Preheat oven to 350F.
2. Cut a loaf of day-old, unsliced white bread, crosswise, into as many 1 1/2-inch slices as desired. Trim crust completely.
3. Carefully hollow out center of each slice, leaving 1/2-inch-thick side walls and base.
4. Brush with melted butter or margarine. Place on ungreased cookie sheet; bake 15 to 20 minutes, or until golden. Fill as desired.

CROUTONS

1. Trim crusts from as many day-old white bread slices as desired. Cut each into 1/3-inch cubes.
2. Sauté in melted butter or margarine until golden on both sides.



HOMEMADE MELBA TOAST

1. Preheat oven to 350F.
2. Trim crust completely from a loaf (1-lb size) of day-old, unsliced bread. Cut, crosswise, into slices 1/8-inch thick.
3. With 2-inch, round biscuit cutter, cut out bread rounds.
4. Place on ungreased cookie sheet; bake 10 to 15 minutes, or until golden-brown. Let cool

completely on wire rack. Store in tightly covered container in cool, dry place.

MAKES 60

Note: For canapés, brush bread rounds with melted butter or margarine before baking.

JUMBO CROUTONS

1. Preheat oven to 350F.
 2. Trim crust completely from a loaf (1-lb size) of day-old, unsliced white bread.
 3. Cut loaf, crosswise, into 2-inch slices. Cut each slice into 4 squares. Coat completely with melted butter or margarine. Sprinkle with onion or garlic salt, celery or caraway seed, or grated Parmesan cheese.
 4. Place in ungreased 13-by-9-by-2-inch baking pan; bake 15 minutes, or until golden.
- MAKES 16

TOASTED BREAD FINGERS

1. Preheat oven to 300F.
2. Cut each slice of bread into 3 strips.
3. Brush one side with melted butter or margarine and sprinkle with any of the following; onion salt, celery seed, caraway seed, or grated Parmesan cheese.
4. Toast in oven for about 30 minutes. Delicious served hot with soup or salads.

HERB BREADSTICKS

- | | |
|--|---------------------------------------|
| 1 loaf (1 lb) unsliced
white bread | 1/2 teaspoon dried thyme
leaves |
| 3/4 cup butter or regular
margarine, softened | 1/2 teaspoon dried
marjoram leaves |
| 3/4 teaspoon paprika | 1/4 teaspoon seasoned
salt |
| 1 teaspoon dried
rosemary leaves | |

1. Preheat oven to 400F.
 2. With serrated bread knife, completely trim crust from bread.
 3. Cut loaf lengthwise into quarters; cut each quarter lengthwise into three sticks.
 4. In small bowl, with wooden spoon, cream butter with rest of ingredients until blended.
 5. Spread butter mixture on all sides of breadsticks.
 6. Place on ungreased cookie sheet; toast, turning, until browned on all sides – about 20 minutes.
- MAKES 12

WEIGHTS, MEASURES, AND COOKING TEMPERATURES

A HANDY METRIC CONVERSION TABLE

<i>To Change</i>	<i>Into</i>	<i>Multiply By</i>	<i>To Change</i>	<i>Into</i>	<i>Multiply By</i>
inches	centimeters	2.5	centimeters	inches	.4
ounces	grams	28	grams	ounces	.035
pounds	kilograms	.45	kilograms	pounds	2.2
teaspoons	milliliters	5	milliliters	teaspoons	.2
tablespoons	milliliters	15	milliliters	tablespoons	.067
fluid ounces	milliliters	30	milliliters	fluid ounces	.033
cups	liters	.24	liters	cups	4.2
pints	liters	.47	liters	pints	2.1
quarts	liters	.95	liters	quarts	1.06
gallons	liters	3.8	liters	gallons	.26

METRIC EQUIVALENTS FOR U.S. COOKING MEASURES

<i>U.S. Measure</i>		<i>Metric Equivalent</i>	<i>U.S. Measure</i>		<i>Metric Equivalent</i>
1/4 teaspoon	=	1.25 milliliters	1 ounce	=	28.35 grams
1/2 teaspoon	=	2.5 milliliters	2 ounces	=	56.7 grams
1 teaspoon	=	5 milliliters	4 ounces	=	113.4 grams
2 teaspoons	=	10 milliliters	8 ounces	=	226.8 grams
3 teaspoons	=	15 milliliters	16 ounces	=	453.59 grams
1 tablespoon	=	15 milliliters	1/4 pound	=	.11 kilogram
2 tablespoons	=	30 milliliters	1/2 pound	=	.23 kilogram
1 fluid ounce	=	29.5 milliliters	3/4 pound	=	.34 kilogram
2 fluid ounces	=	59 milliliters	1 pound	=	.45 kilogram
4 fluid ounces	=	118 milliliters	2 pounds	=	.90 kilogram
8 fluid ounces	=	236 milliliters	4 pounds	=	1.81 kilograms
16 fluid ounces	=	472 milliliters	6 pounds	=	2.72 kilograms
1 cup	=	.24 liter	8 pounds	=	3.62 kilograms
2 cups	=	.47 liter	10 pounds	=	4.54 kilograms

U.S. COOKING MEASURES	COOKING TEMPERATURES			OVEN TEMPERATURES			
	<i>Heat</i>	<i>Fahrenheit</i>	<i>Celsius</i>	<i>°F</i>	<i>°C</i>	<i>°F</i>	<i>°C</i>
3 teaspoons = 1 tablespoon	Very Slow	250-275	121-135	200	93	375	191
2 tablespoons = 1 fluid ounce	Slow	300-325	149-163	225	107	400	204
8 fluid ounces = 1 cup	Moderate	350-375	177-191	250	121	425	218
2 cups = 1 pint	Hot	400-425	204-218	275	135	450	232
2 pints = 1 quart	Very Hot	450-475	232-246	300	149	475	246
4 quarts = 1 gallon	Broil	500-525	260-274	325	163	500	260
16 ounces = 1 pound				350	177	525	274
12 inches = 1 foot							

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